

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

On its Record

ANTIOXIDANTS • STERILIZED GROUND SPICES • FRACTION-EXTRACTION SOLUBLE SEASONINGS • ARTERY

of Important

PUMPING OF HAMS • PRAGUE POWDER • SPECIAL CURES FOR BACON AND CORNED BEEF • BREADING

Innovations in Foods

MIXES • DOUGHNUT SUGARS • RYE FLAVORS • MEAT TENDERIZERS • PROTEIN HYDROLYSATES

Griffith Research

PHOSPHATES • SODIUM ISO-ASCORBATE • PROTEINATE • CASEINATE • MEAT SAUCES • GRAVY

Can Serve You...

AND SOUP BASES • MINCE MASTER • AUTOMATIC PICKLE PUMPING SCALE

By daring to challenge yesterday's ideas—its own as well as those of the food industry—Griffith has served its customers and the industry in growing measure, since 1919.

Griffith

THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St.
UNION, N. J., 855 Rahway Ave.
LOS ANGELES 58, 4900 Gifford Ave.

THE MOST COMPLETE LINE



**BUFFALO-STRIDH
CASING
PROCESSING MACHINERY**
will give you
BETTER YIELD—better casings.
Will save maintenance
and labor.

Write for catalog
and information

Buffalo offers you the
greatest selection of sausage
machinery. That's why
Buffalo's representatives can
...and do... recommend the
best type and size of machine
for your specific need.

STANDARD AND VACUUM MIXERS

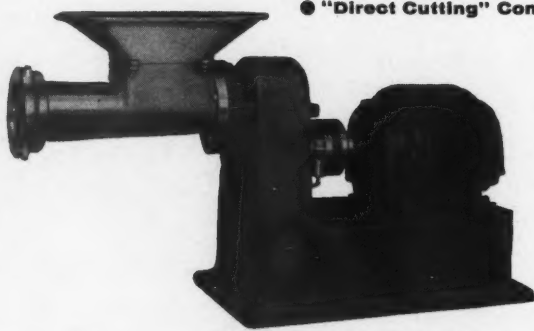
The shape and arrangement of paddles in a Buffalo mixer assures that the meat, cure and spice will mix uniformly. A better sausage results. The Buffalo vacuum mixer eliminates air, puts 20% more meat in every casing, increases yield and gives better curing qualities.



● "Direct Cutting" Converters



● "Leak-Proof"
Stuffers



● "Cool Cutting" Grinders



Buffalo

Highest Reputation
Most Complete Line
Best Service

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y. Sales and Service Offices in Principal Cities

For Your Convenience

Cannon now sells these three quality ingredients for your fine lunch meats

CANNON DICED RED SWEET PEPPERS

APPROX.
DRAINED WGT.
5 LBS. 3 OZS.



NET WEIGHT
6 LBS. 8 OZS.

H. P. CANNON & SON, INC.
BRIDGEVILLE, DEL.

CANNON Diced Red Sweet Peppers

Preferred by leading meat packers everywhere for eye-catching, appetizing color, and superior flavor. Firm, crisp, uniformly diced. No cutting, handling, rinsing, or draining required. No waste or spoilage! Packed in handy No. 10 tins, ready to use.

CANNON
Pimiento-Stuffed
Spanish
OLIVES



CANNON Pimiento-Stuffed Spanish Olives

Finest quality, green Manzanilla olives. Imported from Seville, in the heart of Spain's famed olive-grove region. Packed in 50-gallon barrels, ready to use.



CANNON Diced Green Sweet Pickles

Crisp, delicious pickles in $\frac{1}{4}$ " cubes. Characterized by their appetizing bright-green color. Packed in 18° baumé syrup, handy No. 10 tins, ready to use.

You save time, effort, freight and handling costs by ordering all three of these superior lunch meat ingredients from one reliable source—CANNON. Write for information and free samples.

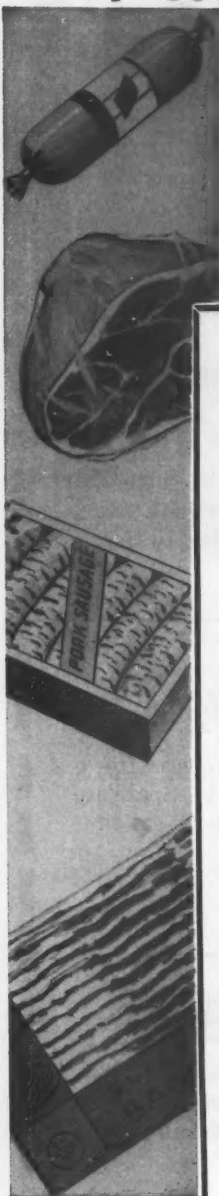


H. P. CANNON & SON, INC.

Main Office and Factory: Bridgeville, Delaware

Plant No. 2: Dunn, North Carolina • Maryland Division: Maryland, Delaware

IN Packaging Costs



A PENNY SAVED IS A DOLLAR EARNED

The packaging material cost is not the only factor that must be considered. Labor cost, mechanization, consumer reaction and acceptance must all be considered.

Complete detailed cost information, maximum protection, sales force and acceptance are necessary to get the best end results—sales with a profit.

There is no logical reason why one plant can package a product at 2c per pound while another requires 3c per pound.

Good packaging practices can be developed with the help of a Food Management engineer paying close attention to cost control detail. Many plants are doing it.

**You can put
more money in the bank
if your operation is
profit planned by**

FM

FOOD MANAGEMENT, INC.

7339 Montgomery Road
Cincinnati 36, Ohio
TWeed 1-2502

THE NATIONAL



Provisioner

VOLUME 139

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NUMBER 17

CONTENTS

How Much Flexibility?—an editorial	21
News of the Industry	21
Superior Designs Efficient Boning Plant	22
Program for Renderers' Convention	34
Hides Cured in 3½ Hours	25
Omaha Purveyor Builds on Quality	27
The Meat Trail	37
Market Summaries—begin on	43
Classified Advertising	54

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Always A STEP AHEAD Through Research—

...and **PRESCO FLASH CURE** proves it!

Meat packers have enjoyed the benefits of our incessant scientific research for better products and processes for more than 80 years.

For example, our forward-thinking research program developed **PRESCO FLASH CURE** to meet demands for a faster, more efficient cure for smoked meats. This ultra rapid curing compound gives the meat-packing industry a new processing method that has proven a major step forward in food technology.

Try **PRESCO FLASH CURE**—

discover why it's the faster way to finer products and higher profits!



Among the many products for meat processing originated in our research laboratories are the famous

- **PRESCO SEASONINGS**
- **PRESCO FLASH CURE**
- **PRESCO PICKLING SALT**
- **BOARS HEAD SUPER SEASONINGS**

PRESERVALINE ...HOME OF **PRESCO** PRODUCTS

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

Since 1877

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10

PACKERS! INCREASE YOUR VOLUME WITH THIS NO-RISK PLAN!

Award-winning packaged goods merchandiser offers novel plan to help you stimulate sales at no cost to you! No stock to carry! Nothing to buy!

Here is a plan through which you provide exciting and worthwhile premiums for your consumers. Premiums make people buy products—YOUR products! This plan relieves you entirely of the burden of researching the market for premiums, buying the merchandise, handling the premiums, mailing them, and preparing the all important advertising. We do everything for you—without cost—and give you a cash profit!

Further, we assume the task of finding new items to keep consumer interest in YOUR meats alive indefinitely.

You make the premium offer in connection with the consumers' purchases of franks, bacon, ham, picnic meats, or whatever particular items you want to push! Premiums increase sales almost automatically.

We supply the material you print on your backboard if it is a wiener promotion. We give you copy to print on your cellophane if it is a machine-wrapped picnic meat package. If you want to put the offer on the back of a bacon box, we will give you that copy too.

We furnish newspaper advertising mats. We supply copy from which your printer can make streamers. We charge you nothing for this service!

When the consumer orders a premium, we fill the order. We guarantee value to the consumer—or refund the money. You are protected in every way.

You gain added volume. You stimulate interest in your products. You meet existing premium competition. You don't add one cent to your packaging costs. As a matter of fact, we give you refunds in varying amounts, depending on the premium. *This means you add cents per pound to your profits.*

We will watch your offer—and when the returns begin to diminish, we will furnish another premium so that your sales will constantly be kept at the highest level.

You are never under any obligation to spend a cent with us for anything—and you don't have to continue if you don't want to.

You have absolutely nothing to lose—you do have a lot of extra sales to gain. This opportunity is open to but one packer in a trading area—and the packer tells us the

territory he wants exclusively! The first who accepts our plan closes the territory.

If you have a teletype use it and call NY 1-400 asking for a sample of the first premium to be offered. If you want to phone, call New York, Canal 6-4450. If you want to write, our address, as you probably know, is 148 Lafayette Street, New York 13, N. Y.

We can set you up on a 13-week offer at once, offering three different popular premiums for three different items—or if you want to use the same premium on all items, we will arrange that too.

For aggressive selling, premiums are the answer. Premiums make friends. If your meat is as good as you think it is, a premium will induce people to buy it for the first time—and they will keep coming back for more and more packages. Super markets, large chains and others have told us that this offer makes it possible for smaller packers to compete with the big ones. Talk to your large outlets if you question this! They will tell you!

We have the highest Dun & Bradstreet credit rating. We have sixty-five years of prestige behind us. We stake our entire reputation for integrity on every word in this advertisement.

For our sales promotion efforts on behalf of 62 meat packers we won the 1956 Gold Award of the Premium Industry Club.

Now in 1958 we have just been given top honors by the Buyers' Leadership Panel. On October 22nd the Soil Conservation Society awarded us the President's Citation for "having gone far beyond usual responsibilities" in helping Government's soil and water conservation movement! This record speaks for itself. Teletype, wire, phone or write today.

Associate Member AMI

W. M. C. POPPER & Co.

Established 1893

148 LAFAYETTE ST., NEW YORK 13, N. Y.

PHONE: Canal 6-4450 — Teletype N Y 1-400



THE CAN THAT SELLS THE HAM



How do you give a sales boost to an already top-quality product? If the product is a whole ham, Pullman ham or luncheon meat, you can follow the example of most leading packers: give it the extra convenience offered *only* by Canco's unique No-Stick cans!

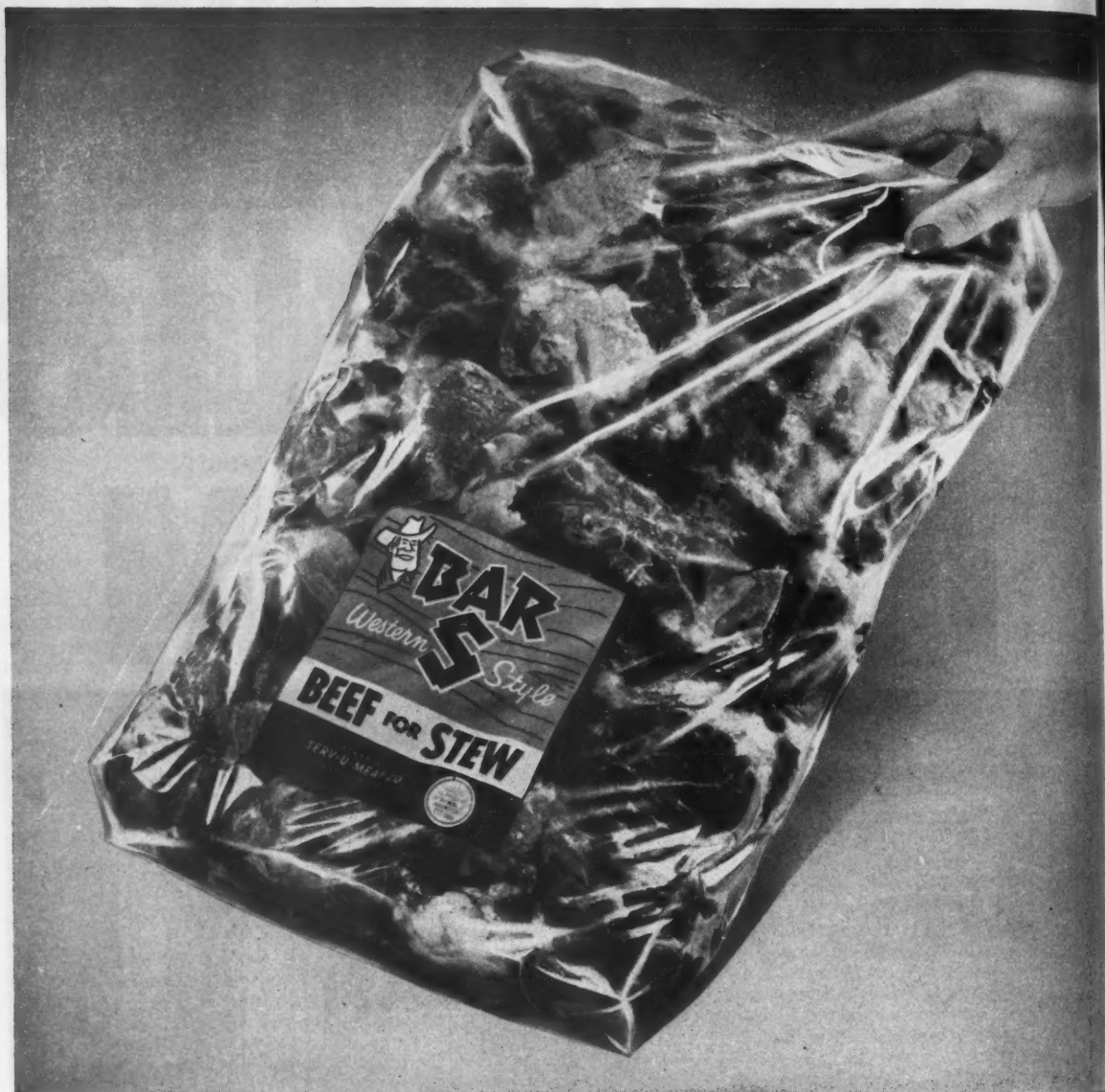
With these remarkable containers there's no need to pry or shake to remove the contents. Just invert the opened can and the meat slips right out—perfectly shaped, smooth, ap-

petizing in appearance. And all No-Stick cans have Canco's special "self tracking" tear strip that winds smoothly, evenly, won't spiral.

These time-saving, trouble-saving features appeal to efficiency-minded chefs and busy housewives alike. You can catch their interest and build their loyalty by offering *your* meat products in No-Stick cans. Ask the Canco representative for details!



**AMERICAN
CAN 
COMPANY**



Frozen stew meat...

"Branded" in polyethylene—for extra sales!

"Excellent for extremely low temperatures. Easy to handle. Strong. Good visibility, printability . . . makes our 'Bar-S' brand name stand out." That's the way the Serv-U-Meat Division of the Seattle Packing Company describes sparkling film made of BAKELITE Brand Polyethylene.

Polyethylene is an excellent moisture barrier. As a result, shrinkage is reduced . . . meat keeps its color, flavor, and freshness. Soft and supple, polyethylene

film stands up under low temperatures and rough handling . . . and it's the lowest-cost transparent film on the market.

Get *all* the facts. See your packaging supplier or write to Dept JU-47M, Bakelite Company, Division of Union Carbide Corporation, 30 East 42nd Street, New York 17, N. Y. In Canada: Bakelite Company, Division of Union Carbide Canada Limited, Toronto 7.

It pays to package in film made of

BAKELITE
BRAND
POLYETHYLENE



The terms BAKELITE and UNION CARBIDE are registered trade-marks of UCC.

SWIFT'S SUPERCLEAR GELATIN

MADE

FOR MEAT

**SWIFT'S SUPERCLEAR GELATIN HAS HIGH STRENGTH...
UNIFORMITY...AND IS SPARKLING CLEAR...**

***Swift's Superclear Gelatin is made for all
jellied and canned meats . . .***

Jellied Tongue
Jellied Corn Beef
Head Cheese
Blood Sausage
Blood and Tongue Sausage
Tidbits

Coating Sausage and Hams
Dipping Hams, Sausage,
and Cooked Meats
Canned Hams
Canned Tongue
Chicken Loaf, Veal Loaf, etc.

**RETURN THE COUPON AND PROVE THE SUPERIORITY OF SUPERCLEAR
TO YOURSELF — REMEMBER ONE TRIAL IS BETTER THAN A THOUSAND CLAIMS**

Swift
103RD YEAR

*To Serve
Your Industry Better*

SWIFT & COMPANY, Gelatin Dept.
1215 Harrison Avenue,
Kearny, New Jersey

GE-11

Please send us:

- ☐ Information on Swift's Superclear Gelatin.
- ☐ 100¢ trial drum of Superclear to be tested in our operations. If not fully satisfied, we may return it for credit at Swift's expense.

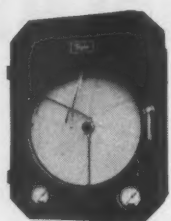
Company Name.....

Address.....

City.....Zone...State.....

Your Name.....

This offer expires December 24, 1958



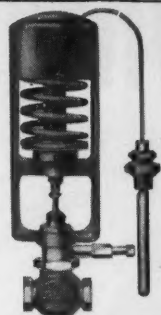
FULSCOPE® Recording Temperature Controller.

Automatically maintain temperature and keeps chart record of process, necessary for top production efficiency. Eliminates haphazard manual operation. Ideal for controlling and recording temperatures on storage rooms, open tanks, retorts, open cookers, and sterilizers.



HI-FLOW® Motosteel Evenaction Diaphragm Valve.

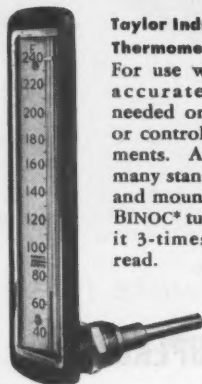
Provides smooth, quick-acting, positive valve position, in response to changes in air pressure from the controller. Designed for a long service life with a minimum of shock and strain. Requires very little maintenance.



Self-Acting Temperature Controller.

A simple, rugged controller, requiring no pneumatic or electric service. Ideal for use on hot water service tanks or wherever temperature of the medium is not lower than 10°F. Ranges: 110 to 170°F., 130 to 190°F., 170 to 240°F. and others.

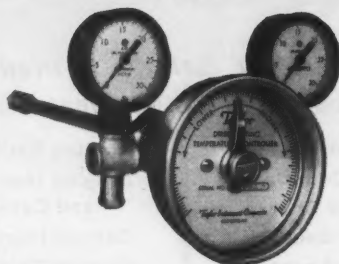
How you can **CUT COSTS** ... with these Taylor Instruments!



Taylor Industrial Thermometer.

For use wherever an accurate check is needed on recording or controlling instruments. Available in many standard ranges and mounting angles. BINOC® tubing makes it 3-times-easier-to-read.

®Trade-Mark



Expansion Stem Temperature Controller.

For use on open tanks, sterilizers, hot water heaters, scalders, cookers, etc. Suitable wherever a capillary type controller is not required; and where there is sufficient space for the 12" rigid expansion stem. Reverse or direct acting.



BI-THERM®

Dial Thermometer.

A quick, reliable temperature indicator, ideal for any application where an easy-reading, low cost, direct connection thermometer is desired. Accurate to $\pm 1\%$ of scale. Silicone-damped to improve speed of response. All-welded stainless steel construction.

THESE Taylor instruments will help you keep costs down, by cutting down the waste of services, maintaining uniform product quality, and increasing operator efficiency. They are sensitive, accurate instruments, refined by years of engineering experience to do the job you want done with maximum efficiency. Ask your Taylor Field Engineer or write to Taylor Instrument Companies, Rochester, N. Y., or Toronto, Ontario.

Taylor Instruments

— MEAN —

ACCURACY FIRST

VISION • INGENUITY • DEPENDABILITY

25, 1951



FIBREBOARD packaging for meats

Your meats travel better, **economically**, in Fibreboard containers. Corrugated and solid fibre shipping cases. Folding cartons of every size and style. Bacon trays and boards. Sausage containers. Table-ready meat specialties. Frozen meat packages.

Advantages? You get many when you're served by the West's largest manufacturer of paperboard packaging. Your cartons and cases are faultlessly printed on the newest modern presses. You receive market and package research . . . structural and graphic design . . . equipment development and counsel . . . dependable supply and service. And people . . . experienced people near you to work with you.

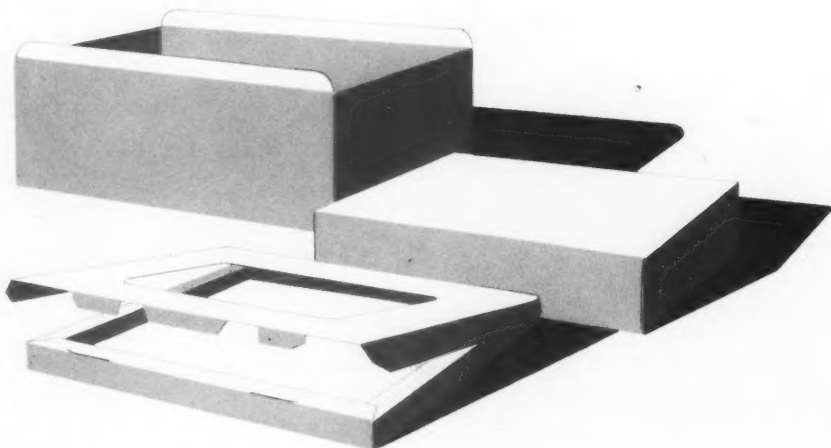
SERVICE OFFICES: Billings, Boise, Chicago, Denver, Fresno, Los Angeles, New York, Oakland, Omaha, Phoenix, Portland, Sacramento, Salt Lake City, San Diego, San Francisco, San Jose, Seattle, Stockton, Yakima.



FIBREBOARD

Paper Products Corporation

Head Office: San Francisco



Looks like the real thing but...



Thousands of tourists every year have their picture taken at Knott's Berry Farm, Ghost Town, Buena Park, California, with lifelike Whisky Bill and Handsome Brady. These old-timers are actually wax dummies.

Anyone can make parts for Expellers that look like the real thing, too, but careful analysis and field tests reveal a world of difference. For example, genuine ANDERSON Expeller parts extend parts life up to 27%. They are made only of materials backed by proper

affidavits. Each part is machined on equipment especially developed by Anderson. Heat treatment and hard facing is under the supervision of recognized metallurgists. The result is that all Anderson replacement parts have the same outstanding qualities of parts used in the newest Expellers.

Reduce your maintenance costs to a minimum. Minimize downtime. Use long-lasting genuine Anderson parts for maximum efficiency and low-cost operation.

ANDERSON PARTS DEPOTS

Cleveland Main Office
1965 W. 96th Street
Cleveland 2, Ohio
Tel. OLYmpic 1-1900

Mid-South,
Valley Machinery & Supply Co.
DeSoto Station, 612 Main Street
Memphis, Tenn. Jackson 7-7935

West Coast
P. O. Box 1626
Fresno, Calif.
Adams 3-6135

Mexico
Amerex Ingenieros, S. A.
Apartado, Postal 30150
Mexico, D. F., 111516



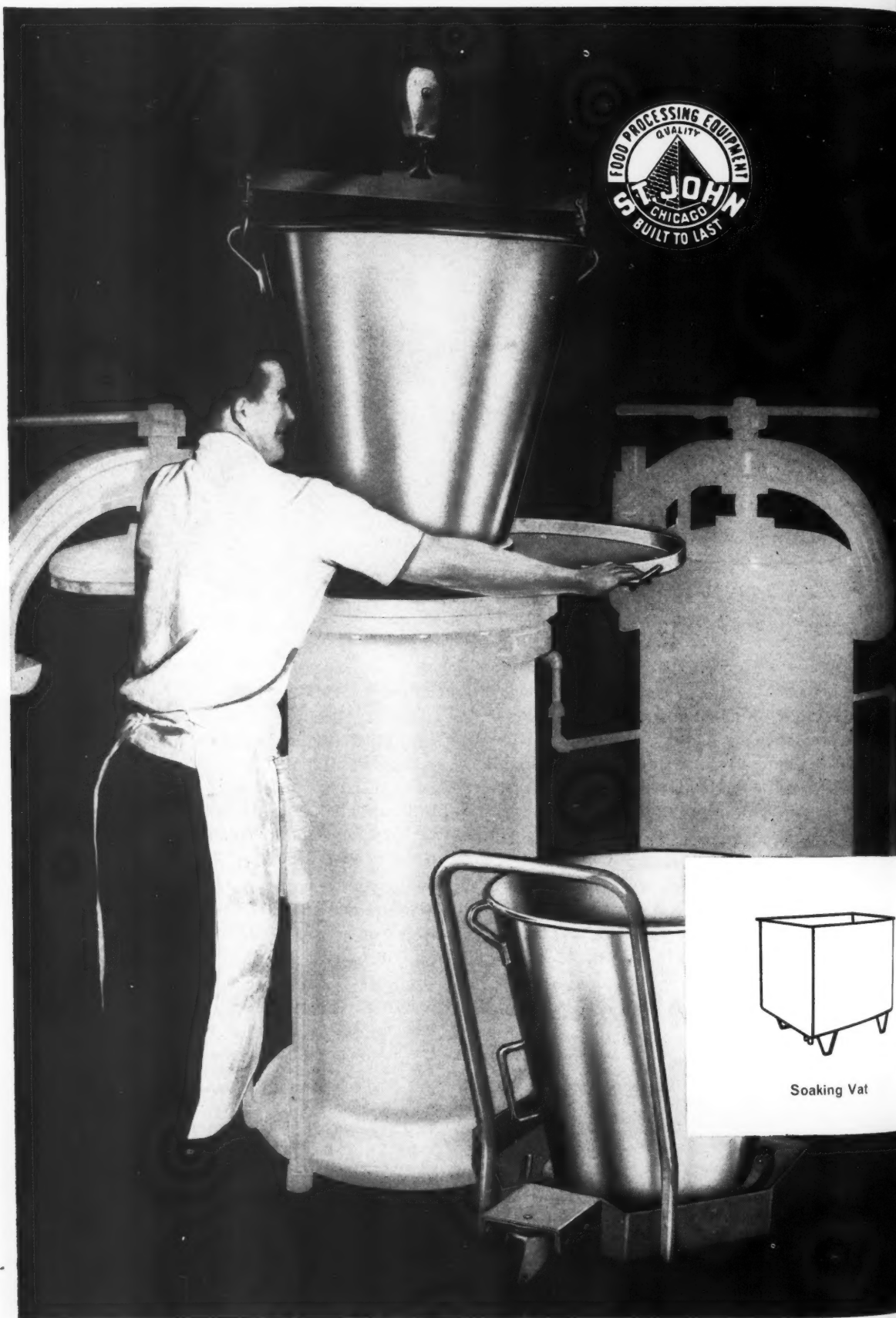
See page F/An



THE V.D. ANDERSON CO.

division of International Basic Economy Corporation
1965 West 96th Street • Cleveland 2, Ohio

Use Genuine Expeller Parts!



Soaking Vat

Another St. John Work-Simplification Plan

Full automation in a packing plant is wonderful — but unless you're planning a complete new plant, it is probably highly impractical.

St. John engineers understand this. That is why the St. John approach to modernization consists of achieving savings through practical work-simplification. Ingenious short-cuts often mean tremendous savings in production—and a better end product.

For example—the St. John dump bucket pictured at the left. In hundreds of plants, this bucket has already paid for itself in

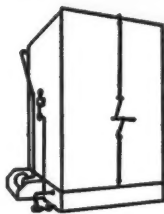
material and labor savings at just one point—the sausage stuffer. St. John engineers have found many ways to work this bucket into production lines. They can do it for you.

If careless handling is shoveling your dollars down the drain in sausage loss and labor cost, let St. John work out a plan for you . . . at no charge. Remember, the broad St. John line covers every phase of your production, and whether you can use standard equipment or need special modifications to meet your requirements, our design service is available to you.

**"Famous
for
Stainless"**



Lavatory and
Sterilizer



Process Cooker



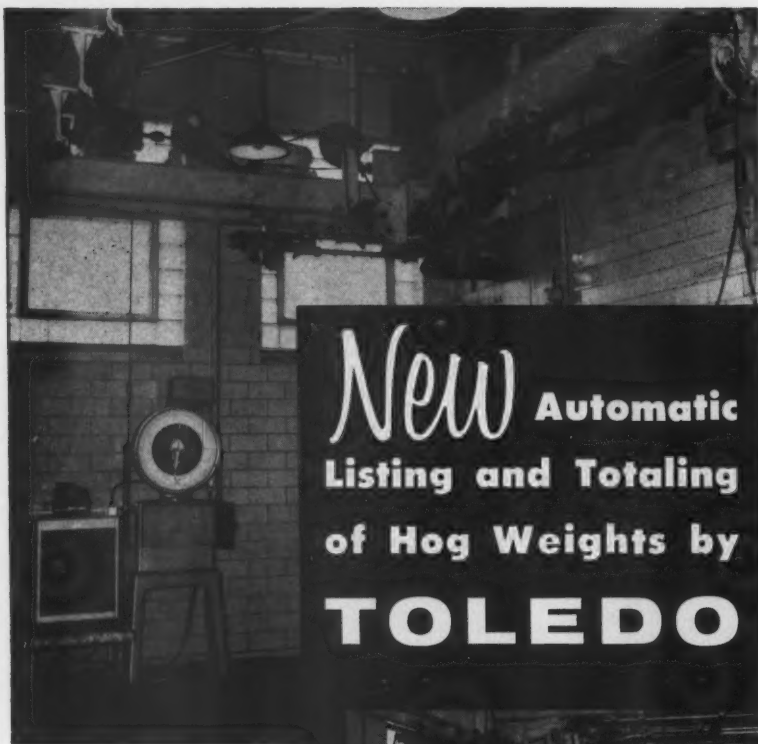
Ham and Sausage
Cook Tank



Meat Bucket

ST. JOHN & CO.

2200 S. DAMEN AVE., CHICAGO 26, ILLINOIS



New Automatic Listing and Totaling of Hog Weights by **TOLEDO**

New MULTI-SCAN Weighs In Motion



Hog carcasses swaying on the rail as they pass over the killing floor present a challenge to the automatic recording of weights. New Toledo automatic equipment now solves this problem with speed and accuracy at the modern plant of Penn Packing Company, Philadelphia.

This new Toledo with Remote Digital Recording reads itself and transmits the weight to an adding machine. As a result the weights of each lot are automatically listed and can be totaled as desired. The problem of the carcasses swaying on the rail is solved by the Toledo Multi-Scan feature which automatically accumulates ten weight scans within a 2½-second period. It then transmits the average of these to provide the equivalent of the static weight of the carcass.



This is a long step ahead, replacing tedious manual methods of recording this essential weight data. For full details request bulletin CD-208. Check with Toledo for better weight control throughout your operations. Toledo Scale, 1413 Telegraph Rd., Toledo 12, Ohio.



TOLEDO® Headquarters for
Weighing Systems
TOLEDO SCALE Division of Toledo Scale Corporation



SPEEDWEIGH



BENCH SCALE



OVERHEAD TRACK SCALE



REMOTE DIGITAL WEIGHT RECORDING

flavor

*makes
the
difference*

... after the product leaves the display case, Sure, Mr. & Mrs. America want fine packaging and good value—but the big reason they buy your product again and again is *FLAVOR*. So, be sure you give them what they want, the finest flavor possible.

Custom flavor technicians will prepare the formula best suited to your market—and will guard it for your exclusive use. Moreover, Custom formulas will improve appearance and shelf-life, and help produce greater yields.

Let your Custom Field Man show you how to capture your market—for good—with a Custom Flavor Formula.



Custom

FOOD PRODUCTS, INC.

701 N. Western Avenue
Chicago 11, Illinois

Dept. NP-10-200

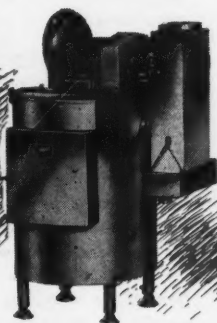


Lasting Color

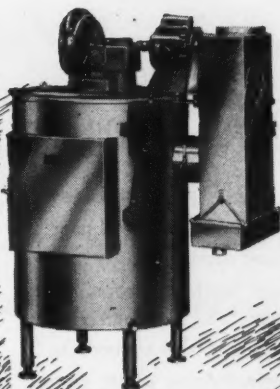
for the whole family of smoked meats

Mepaco TIPPER SMOKE GENERATORS

NOW! 3 SIZES . . . and each one has Mepaco's exclusive design by which smoke is drawn through damp sawdust to remove debris without adversely affecting coloring agent. An enormous volume of cool clean smoke enhances both color and flavor.

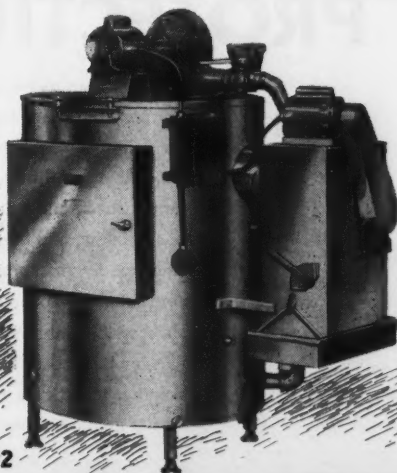


SMALL SIZE: 49" high; 34" wide; 31" deep. Smoke outlet 6" in diameter. 1/3 HP motor. Wt. 480 lbs. Capacity approximately 1,000 cubic feet; or, one 2-cage or 3-cage smokehouse. Construction stainless steel.



MEDIUM SIZE: 54" high; 49" wide; 36" deep. Smoke outlet 7" in diameter. 1/2 HP motor. Wt. 700 lbs. Capacity approximately 3,000 cubic feet; or, two 6-cage air-conditioned smokehouses. Construction stainless steel.

LARGE SIZE: 70" high; 65" wide; 40" deep. Smoke outlet 12" in diameter. 1/3 HP & 1/4 HP motors. Wt. 1100 lbs. Capacity approximately 7,200 cubic feet; or, six 6-cage air-conditioned smoke houses. Construction stainless steel.



Eastern Representative
JULIAN ENGINEERING CO.
5129 N. Damen Ave.
Chicago 25

For further information write Department P or teletype OA 532

Mepaco

MEAT PACKERS EQUIPMENT CO.
Telephone KEllog 2-1655 • 1226 - 49th Avenue, Oakland 1, California



GREASEPROOF *paper* PROTECTION *at low cost*

In the American diet meats are basic. Economical all-purpose Rhinelander Glassine and Greaseproof papers are widely used in the giant meat packing industry . . . as inner liners and outer wraps, bands and labels, separator sheets and board liners . . . for meats and cold cuts, lard, shortening and the packaging of other by-products. These dense, *greaseproof*, high-efficiency papers protect against fat and oil penetration, retard rancidity . . . are neat, fresh, easy-to-print sanitary wraps. Available in standard grades, or tailored to fit your needs. For sound economical packaging, investigate Glassine and Greaseproof. Ask your supplier, or write us for samples.



RHINELANDER PAPER

Rhinelander Paper Company • Rhinelander, Wisconsin
Subsidiary of St. Regis Paper Company



This Symbol

. . . indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1958 Purchasing Guide—to help you make better buying decisions.

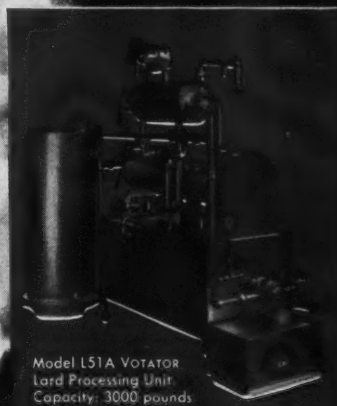
Be sure to study their product information pages when consulting the Purchasing Guide.

GET THE FULL STORY

You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest possible benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Here is the place to go for detailed, specific information—the kind you need to make the best possible buying decisions.

The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1958 Guide. Look for this symbol and let it light the way for you to better buying.

*snowy white...
creamy smooth...
stays that way!*



Model L51A VOTATOR
Lard Processing Unit.
Capacity: 3000 pounds
per hour.

Votator[®] Lard Processing Unit brightens sales and profit picture

You can transform rendered fat into pure, stable lard in seconds... assure uniformity automatically with VOTATOR* Continuous Processing Apparatus. High speed chilling and plasticizing produces a whiter, smoother lard. Separation is eliminated. Moisture and contamination are excluded... lard is more stable, rancid-free..

The sales and profit picture brightens as your processing is simplified and your product upgraded. Write for complete information on VOTATOR Lard Processing Units. Capacities range from 3,000 to 10,000 pounds per hour... models to meet your exact requirements.

GIRDLER PROCESS EQUIPMENT DIVISION

CHEMETRON CORPORATION

Louisville 1, Kentucky

Manufacturers of "VOTATOR" and "THERMO"

Lard Processing Apparatus

Also Sell: Ice Cream Freezers, Milk & Cheese
Manufacturing Equipment • Food Processors

CHEMETRON

BETTER

yield

appearance

flavor

PROFIT!



**FIRST
SPICE**

VITA-CURAID

PHOSPHATE COMPOUND FOR PUMPING PICKLE

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See page J/FI



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OCTOBER 25, 1958

VOL. 139 No. 17

How Much Flexibility?

Points brought out by several of the speakers at the recent convention of the American Meat Institute are, in themselves, logical enough, but when mixed together they appear to spell "dilemma."

Following up a remark by Michigan economist Robert C. Kramer that "the industry needs to be a little more flexible," Dr. Herrell DeGraff asserted:

"You are frozen to too much of a capital commitment in bricks and mortar on which the best you can do is about 2.5 per cent per year depreciation rate. You are living in times when you can't plan that over those 40 years a plant will be the right kind of plant, in the right location, and laid out to handle products most efficiently. The pattern of change is too rapid and extensive for you to live with 40-year commitments."

Almost any packer would say, "Amen!" to that statement. Moreover, we do not believe that the business will ever again see the kind of monstrous accretion of bricks, mortar and machinery which once adorned a number of the terminal markets.

At the same time, however, it is appropriate to consider how a packer can maintain optimum flexibility and mobility in the face of trends which appear to call for more specialized and complex machinery for processing and packaging, more highly-finished products, greater regularity in the volume bought and sold, and more intense restriction (humanitarian, sanitary, qualitative, etc.) of his operating methods.

As G. L. Scott of the Midwest Research Institute pointed out in another convention talk, plenty of manpower with a limited amount of equipment constitutes the ultimate in flexibility (not productivity). A man with a tree, block and tackle and knife can certainly adjust to many conditions more easily than a man with an on-the-rail beef dressing system installed in his plant.

The meat business is far away, and getting farther, from the "tree" stage. Perhaps we can simplify and lessen the specialization of our buildings, but it is difficult to see how we can achieve these objectives in connection with our equipment, processes and products.

News and Views

How Far Have We Come? How Far Are We Going? and Where Are We Headed?" is the theme of the two-day national swine industry conference November 2 to 3 at Purdue University, Lafayette, Ind. Co-sponsoring organizations include the American Meat Institute and the National Independent Meat Packers Association and all segments of the swine industry—producers, farm organizations, feed manufacturers, veterinarians, equipment suppliers, marketing agencies, meat packers, retailers, research and educational organizations and the agricultural press—will be represented. At a general session on hog and pork marketing, Henry Eavy, president, Supermarket Institute, Chicago, will talk on "The Consumer Market for Pork," and John A. Jones, Geo. A. Hormel & Co., will speak on "Merchandising Pork Products." At an evening conference dinner, Carl Neumann, general manager, National Live Stock and Meat Board, will talk on "The Plus Values in Pork." Early on the last day of the conference there will be seven separate workshop sessions, and participants will lead their discussion along these lines: 1) What is the present situation? 2) What are the potentials? and 3) What is needed to reach these potentials? Workshop chairmen will summarize the conclusions at a full conference session later in the day. Packer representatives participating will be Bernard Ebbing, The Rath Packing Co.; Bill Haase, Swift & Company, and Roy Edwards, Wilson & Co. Paul Zillman, American Meat Institute; John Killick, executive secretary, National Independent Meat Packers Association, and Miss Reba Staggs, National Live Stock and Meat Board, have been given important topic assignments. Homer R. Davison, president, American Meat Institute, will preside at the opening session.

Industry Problems of Today will be discussed by E. F. Forbes, president of the Western States Meat Packers Association at the southern division meeting of the National Independent Meat Packers Association, to be held at the Americana hotel in Miami Beach, Fla., on November 21 and 22. During the two-day gathering Emerson W. Moran, meat industry consultant, will speak on "Quality Controls in Sausage Manufacture," Walter J. Hodes of Eugene M. Klein and Associates will discuss "Pension and Profit-Sharing Plans," and Wendell Barnes, administrator, Small Business Administration, will describe recent changes in laws affecting small business. A panel of livestock marketing experts will discuss livestock auction market problems, including weighing methods and procedures; extension of credit to packers by auctions; packer buyer-auction market relationships; relationships between auction sales and direct sales, and relationship between auction markets and livestock dealers. Programs of the NIMPA Accounting Conference and Fred Sharpe, NIMPA's director of sales training, will be held concurrently on Saturday morning.

Only the Federal Subsidy under Public Law 480 is keeping our system of hog production and marketing alive," Representative Jamie L. Whitten (D-Miss.) asserted last week on his return from a tour of the Scandinavian countries. Declaring that "our system is producing too much fat and lard for which there is a decreasing need," Congressman Whitten continued: "The consumers are getting tired of paying for all this. In time, they will rebel and force Congress to stop the fat subsidy. When that happens, our hog producers will have to change their ways. And the sooner they prepare for that day, the better off they will be." The Mississippi representative, who will report to Congress, said that he will urge American farmers to raise hogs of the lean type similar to the Landrace of Denmark, and also praised rail-grade marketing.



Superior Draws on Experience De Best Features for Handling of Refrigerated

SUPERIOR PACKING CO. of Chicago recently began operations in its new plant, designed especially for beef boning and primal cut breakdown.

The building, which has about 20,000 sq. ft. of work area, is the first built by the 36-year-old firm. Under Ira Lowenstein, president, Superior began its operations in Chicago in an acquired plant and later moved to rented quarters. The firm's St. Paul beef slaughtering plant, although greatly enlarged, also is an acquired building. The Chicago plant is designed in keeping with the experience and ideas of a seasoned father and sons management team. Senior Lowenstein is assisted by his twin sons, Richard I., who is corporate secretary and manager of the Chicago operation, and Robert S., vice president and manager of the St. Paul plant.

In the new plant, the managers decided to place emphasis on the functional phases that experience has taught them are important—product handling, refrigeration and sanitation, and this emphasis has paid off.

All of the firm's meat is received and shipped by motor truck. An uninterrupted flow of product begins and ends at the combination receiving and shipping dock at the front of the plant. The dock has eight truck stalls and is set back from the street with a paved driveway-parking

1. Luggers unload truck of beef quarters which move across dock directly into holding cooler for scaling.

2. Ernest Hecht, sales manager for primal cuts, checks quality meats in cooler on primal cut side.

3. John Panik, assistant sales manager, boneless meat, sorts sides for the boning room.

4. At this bench top quality quarters are broken into primal cuts. The cuts are held on trees.

5. Boning operation begins at this point where band saw with moving table top is employed to break the quarters into rough cuts.



Design Boning Plant With Refrigerating Products

lot. The number of dock stalls insures prompt product movement into or out of the plant.

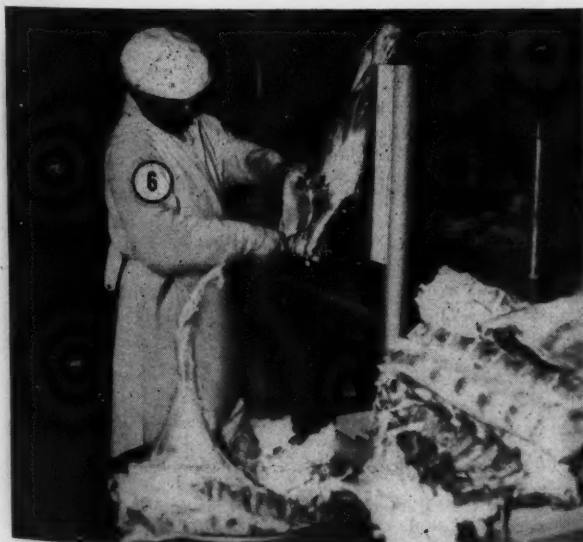
The dock, which has a three-rail overhead track system cross-connected with Le Fiell switches, houses the shipping clerk's and sales managers' offices. All product movement is under the immediate observation of supervisory personnel. The three cross-connected rails permit an uninterrupted flow of meat regardless of where a truck may be parked.

The rail section extends for 60 ft. along the 100-ft. dock. Two end stalls are reserved for shipping boxed or barreled product and receiving dry supplies.

Product flows in a U pattern. As beef quarters are unloaded, they are moved into the large carcass holding cooler and are weighed on a track scale. The cooler, which can hold about 400 head on its 32 rails, is used for storing the boner-type quarters until they are ready for movement into the nearby boning cooler, and also holds the top quality quarters, some of which are selected for breaking into primal cuts.

Cutting benches and a Superior band saw for fabricating these quality cuts are located along the front wall of the cooler. The primal cuts are weighed in the cooler and then go onto the dock via the exit located on the other

6. Round boner removes the ham sets with aid of holder.
7. Each butcher is a specialist on one cut. Here the loin butcher removes the hanging tender.
8. Boning conveyor has two flights, the lower one of stainless steel for carrying the meat and the upper rubber flight for the bones.
9. At this station in packing room bones discharge into truck while the meat is placed in proper containers.
10. Meat ready for shipment is packed in kraft-lined slack barrels while product to be held is placed in aluminum drums.



side from the receiving door. The quality cuts travel in a short U pattern in moving into and out of the cooler. The product moves only the minimum distance needed to receive, fabricate and ship it, comments Richard Lowenstein, secretary of the firm.

All rail spurs in the holding cooler are interconnected with Le Fiell switches to form a loop with the two main rails that are perpendicular to them.

The holding cooler is refrigerated with eight Gebhardt ceiling units mounted above the tracking. The Gebhardt units have stainless steel drip pans. The plenum not only facilitates proper chilling, but also makes the units readily accessible for inspection and maintenance. Cooler temperature is maintained at 32° F.

The main rail extends into the boning room from the holding cooler. A Globe beef boning conveyor extending the length of the room has two flights: a stainless steel flight for carrying the rough primal cuts to the 24 boning stations on both sides, and an upper Neoprene flight to take the bones to the packing cooler. The bottom



flight also carries the finished cuts to the packing cooler. Both of the belts discharge through a wall opening into this cooler.

The butchers work at individual boning tables that are equipped with U. S. Rubber cutting boards. While the first cost of these boards is higher, the ease with which they are cleaned and their maintenance-free service life make them the best buy for the long term, states Anton Kisela, plant superintendent.

As the quarters are brought into this room, the first butcher removes the flank and kidney knob. An operator at a moving table top Superior band saw, assisted by another who helps him remove the quarters from the trolley hooks and places the cuts on the stainless steel slat conveyor, breaks the hind quarters into round, butt and loin, and the fores into shank, plate, chuck and rib.

These cuts then flow to the individual butchers who bone them. Management feels that greater proficiency is acquired when a butcher specializes on one cut. Furthermore, it is possible to move a butcher up from the less intricate work, such as boning shanks, to a more critical task, such as boning ribs.

The round is broken into three sections with the aid of a vertical holder. The gam is placed in the holder hook and then, with a hand hook and knife, the butcher frees the segments from the bone. The shank muscle is left on the bone for removal by another butcher.

The boning room also contains a stationary table at which shanks, tenders, etc., are trimmed.

The main boning room, which is held at 45° F., is equipped with Frick pressed fin expansion coils. The 7-in. fins are on 2-in. pipe. The 800 feet of coil in the room has a 13-ton rating.

The packaging cooler has 850 lineal ft. of fin coil to maintain the temperature at 35° F. Meat coming in by conveyor is discharged onto a stainless steel table from



FATHER AND SON in private office. Richard I. Lowenstein (left), secretary, and Ira Lowenstein, president of Superior.

which employees deposit it in appropriate containers. If the meat is being packed to order, it is placed in a kraft-lined slack barrel. If meat is being accumulated, it is placed in aluminum drums. Experience has shown that it does not pay to hold meat in paper-lined barrels since

EIGHT RIGS can be loaded or unloaded simultaneously along the dock at the left. Office section of the new one-story plant, with exterior of glazed brick, can be seen at the right.

they generally have to be relined before shipment, notes Richard Lowenstein.

The packaging cooler houses a conveyor line for boxing items intended for the freezer. The conveyor is equipped with a roller platter scale and strapping machine. The entire operation is conveyorized; the boxes are loaded at one end, move to the scale for loose closing and weighing and then to the strapping station for banding.

The packing cooler is the center of the building. One

[Continued on page 33]



BOXED ITEMS are placed on wooden pallet and layers are separated with dividers. Loads are stacked with industrial fork truck.



E. W. Drew of International Shoe Co. describes experiments with method developed by his firm at the raw stock clinic held by the Tanners' Hide Bureau in Chicago.

Hides are Cured by a New Tumbling Process in 3½ Hours

A NEW hide curing method, which has already been tested in limited production, offers the possibility of bringing about a significant reduction in curing time, in handling and in inventory, while producing a clean and odorless hide of top quality with a limited investment in equipment. The technique, which was developed by International Shoe Co. of St. Louis, utilizes a drum or cylinder in which the hides are first washed and then tumbled with salt to achieve a rapid cure. In tests with summer hides the total time needed for curing and washing was 3½ hours.

The development was described by E. W. Drew, manager of International's hide purchasing department, at the raw stock clinic sponsored by the Tanners' Hide Bureau in Chicago last week. It is a product of the joint effort of three International departments: research and development, of which F. L. Collins is director; tannery, with Charles H. Baker as its head, and hide purchasing.

In the project the leather firm had the active help of Hunter Packing Co. and Swift & Company, both of East St. Louis; the Tanners' Council Research Laboratory of Cincinnati, and others in the meat packing, tanning and leather goods fields.

Drew reports that the new method got its start in a hide cleaning experiment conducted last March. Since hides cure better when manure, dirt and blood are removed before salting, it was decided to use a wooden tannery drum as a washing machine to get rid of these foreign materials.

20-MINUTE WASH:— In the first test 90 manure hides with a packer allowance of 450 lbs. were divided into three lots of 30 hides each. The first lot was washed for 12 minutes at 16 rpm. Seven hides from this lot carried small manure balls at the end of the period. The second lot was washed for 16 minutes at 14½ rpm. and had 14 unclean hides. The third lot was washed for 20 minutes at 15 rpm. and only 2½ hides had small manure balls.

Since these hides were to be tannery trimmed and fleshed before brine curing, they were cleaned further in a dehairing machine to prevent damage to the fleshing knives.

The investigators then asked themselves: Why not do the curing in the cleaning drum and, through the addition of salt and an antiseptic, preserve all the hide grain characteristics? (Editor's Note: A somewhat similar idea is employed in curing casings which, after cleaning, defatting and chilling, are salted quickly in a centrifuge.)

The research workers reasoned that if curing could be done in a drum, the result would be achieved with a small investment; the hides would be clean and odorless; the grain would be preserved just as it is in the fresh hide; only hours would be required for curing, not weeks, and, since handling would be reduced to a minimum, costs could be cut and the problem of reclaiming salt or brine could be avoided.

Research was begun in April with 1,500 hides purchased from Swift.

These were drum cured, a lot at a time, and in September, 450 hides weighing 37,100 lbs., were obtained from Hunter Packing Co., East St. Louis and cured by the experimental technique.

An old 8 x 8 ft. drum powered with a 20-hp. motor was used. The drum held 3,600 lbs. of green hides.

The lightly-manured summer hides were washed for 15 minutes during which time 30 gallons of fresh water at 65° F. was introduced into the drum through the gudgeon and overflowed through a slatted door with a 130-sq. in. opening. Winter and heavily-manured hides will require longer washing and the exact times will have to be determined by trial and error, Drew cautions.

To obtain maximum mechanical action, and to conserve salt, the washed hides must be drained thoroughly. This is achieved by stopping the water flow and allowing the drum to rotate for 15 minutes with the slat door open. To compensate for some trapped water, and to provide a safety margin for shipping and storage, the International research workers added 0.33 lbs. of salt for each pound of green hide, which is 50 per cent more than the amount usually required. Drew reports that the results were good at this level of salt.

The salt for each lot of hides was divided into two doses to avoid the possibility of case hardening. The hides were rotated in the drum for 60 minutes with the first dose of salt and an antiseptic; the second lot of salt was then added and ro-

tation continued for an additional two hours. Washing, draining and curing the summer hides required 3½ hours. The drums were turned at 16½ rpm. during curing.

While an antiseptic is added when curing is started, further research is needed to determine the best antiseptic and the proper dosage. In some International tests 1 lb. of HTH (a hypochlorite) was used for each 2,000 lbs. of green hides, while in other experiments sodium acid flouride was employed at the same level. Drew emphasizes, however, that neither of these may be the best antiseptic for the purpose.

After washing and salting, the hides were dumped, banked for 24 to 120 hours, inspected, bundled, weighed and sent to storage.

The average yield on 37,100 lbs. of the Hunter hides cured in September was 87.3 per cent, with lot yields ranging from 84.6 to 90.3 per cent. Average draining time was 43½ hours, and ranged from 22½ to 110 hours. Average green weight was 82.3 lbs.

Seven lots of Hunter hides were analyzed in the International Shoe laboratory. The results were:

	Average Per Cent	Range Per Cent
Moisture content	37.7	35.7 to 39.5
Ash	11.9	8.8 to 15.7
Ratio ash to moisture	31.7	22.4 to 43.8
Sat. ash x 100 divided by moisture	88.3	62.6 to 122.1
End temperature	105°F	97° to 115°

The heat buildup during drumming is an index of the mechanical work done on the hides. Unless wash water is available with a temperature of 65° F. or lower, the process cannot be recommended.

The first eight lots were stored and the experience with these provides the limited knowledge on storage. The hides were piled on ordinary tanner flats and held at room temperature varying from 68° F. to 102° F. Temperatures within the piles were determined with thermocouples. The internal hide pile temperature was found to be a constant 80° F. (Any substantial bacterial action would produce an appreciable rise in temperature.) Even under these admittedly adverse conditions, no decomposition phenomena, such as odor or hair slips, were observed.

The hides after six weeks storage were in excellent condition. At the blue sorting, no water pricks or signs of putrefaction were found. The finished leather was judged to be better than average in quality.

While more hides are undergoing tests at the proper temperature, insufficient time has elapsed for proper evaluation of results, Drew reports. The firm has 800 bundled hides stored at about 45° F. and 80 to 85 per cent

relative humidity which it plans to hold for six to 10 months before processing.

The hides tanned by International Shoe were heavy steers, natives and brands; 650 hides were tanned for upper leather and 75 for sole leather. The results were good, according to Drew. There is reason to believe that there was an appreciable upgrading in the upper leather hides which were finished as black smooth sides with a very light buffing.

While more research will be needed to perfect this technique, it does offer the possibility of producing better raw stock for the tanning industry at less cost to the packer, Drew comments.

Prior to the raw stock clinic several industry members had inspected the method and its end-products.

R. I. Miller, head of wool and hide research for Armour and Company, describes the process as a potentially practical, economical and desirable curing method, particularly suited to production of superior cured hides in small packing plants with a relatively low expenditure for equipment.

D. H. Griffith, vice president of by-product operations, Hunter Packing Co., says that the process may make it possible to reduce inventory and hide cellar space requirements by as much as 50 per cent and, at the same time, streamline the curing operation.

A word of warning has been sounded by Dr. Robert M. Lollar of the Tanners' Council Research Laboratory at Cincinnati. He points out that adequate controls must be developed to assure saturation of hide moisture by salt. There can be no compromise either in the quality or the quantity of salt used. (International had very poor results with one test lot with 50 per cent of the hides turning out as "glues." This was traced back to use of only .25 lb. of salt per pound of hides and too short a drum-curing period.) The salt used by International was No. 1 kiln dried.

The method will produce good cured hides, according to the Legallet Tanning Co., San Francisco, which has cured four lots of 50 hides each by the drum method and processed the hides into leather. Paul Legallet, jr., says that the method produced cleaner and more uniform hides and that its use eliminates many of the defects of curing in packs.

MID Issues Memorandum Concerning Pork Products

The Meat Inspection Division of the U. S. Department of Agriculture has issued Memorandum No. 265 concerning cured, unsmoked, boneless pork shoulders and pork shoulder

butts in casings or similar wrappings.

The memo states that these pork products in consumer-size packages do not have the characteristics associated with pork products which would be eaten without further cooking, so treatment to destroy possible live trichina in these products will not be required.

The memo continues to state that cured products of this kind in consumer-size packages shall not contain more than 10 per cent added substances as a result of curing.

Dorrie Miller Trophy Awarded to UPWA

The United Packinghouse Workers of America, AFL-CIO, has been awarded the annual Dorrie Miller trophy for "Noble contribution to the field of human and race relations."

With the receipt of this award, UPWA becomes the first major labor organization to receive this high honor named for the Negro mess attendant aboard the battleship Arizona, whose exploits under fire during the bombing of Pearl Harbor hastened the elimination of racial discrimination in the armed forces. The Dorrie Miller Foundation's trophy has, in the past, been awarded to such distinguished individuals and organizations as Jackie Robinson, President Harry S. Truman, the Motion Picture Academy of Arts and Sciences and the U. S. Department of Defense.

"UPWA's democratic conduct in the area of race relations has been an outstanding example to all other unions through the years," declared the Rev. Elmer Fowler, president of the Dorrie Miller Foundation.

Test Suits on Carload Weight Started in East

Test suits have been filed in the New York City Municipal Court by Denver Beef Corporation and Emerald Packing Corp. against Armour and Company and Hygrade Food Products Corp., claiming overcharges for short weight in the shipment of carloads of meat.

The suits claim that the overcharges are in violation of Section 193 of the Agriculture and Markets Law of the State of New York, and Section 833-16.0 of the Administrative Code of the City of New York, both of which provide that all meat and meat products shall only be sold or offered for sale by net weight.

Milton E. Sahn of the firm of Sahn, Shapiro & Epstein, attorneys for the Metropolitan Wholesale Meat Dealers Association, Inc., is representing Denver Beef and Emerald Packing.

Table Supply Aims at



Selling Quality-Conscious Buyers



TOP: The building has been expanded on both sides of the original narrow three-story structure. Newest part is at right. LEFT: W. A. Racusin and Lester Simon plan intensification of sales. NP Daily

Market sheet is kept handy for ready reference. RIGHT: Some of the company's products are displayed by supervisor of fabricating, Frank Johnson. More than 100 different kinds of cuts are prepared.

NEW fabricating facilities and coolers at the Table Supply Meat Co., Omaha, Neb., give sufficient evidence of why this firm has developed a successful and growing business by specializing in selecting and fabricating the finest type of meats obtainable. Over 100 kinds of fresh and frozen cuts are prepared for distribution to restaurants, hotels, institutions and other customers. The concern is widely known by its trademark, "Quality Meats from the Heart of the Nation."

The company recently tripled its capacity and went under federal inspection when operations were extended into a 44 x 130 ft. one-story and basement addition. Production of "portion ready" cuts is being expanded and sales intensified in Oklahoma, Texas, Louisiana, Kansas, Nevada and California. A sales brochure describing the firm's products is being distributed over a wide area.

Owner and manager of the more than 50-year-old company is Lester Simon. The firm was founded by Lester's father who left meat retailing to go into the wholesale business in 1901. The company moved to the present site in 1926. A son, Alan, is in charge of procuring raw product and is active about the plant. Two other sons will enter the business

when their education is complete. W. A. Racusin is in charge of sales.

The new section of the plant is of brick and concrete construction with a large fabricating room; 15 x 20 ft. blast freezer; 20 x 35 ft. holding freezer, and fresh meat cooler at ground level. The basement contains a new engine room, dry storage area and space for later expansion of processing. Interior walls are finished to a height of 5 ft. with an 1/8-in. thick covering of sprayed-on vitra-glaze in a mixture of colors to provide a neutral shade. The material makes an at-

tractive and unique surface which is exceptionally durable and resistant to soiling.

Tracking is fastened to overhead steel bridge-type joists and is 7 1/2 ft. above the floor. This height accommodates the incoming beef quarters and is handy for hanging the divided portions. Automatic operating track switches are of Le Fiell manufacture. Racks and hand trucks are made of plant-assembled galvanized strips of Dexion metal formed with patented perforations so as to be readily adapted to a wide variety of designs. All ta-

SPECIAL TRUCKS used by Table Supply have tilting shelves for easy and precise loading. The firm takes pains to identify and keep track of individual primal cuts all the way through plant processing, ageing, storage and final delivery.



this trio takes to the tank to **WAX** enthusiastic



about **STA-TUF** before sending it a'packing to packers...



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CHICAGO 38

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thermostat control
and six month
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EVERHOT MFG. CO.
MAYWOOD, ILLINOIS



See page K/Ev

bles are made of stainless steel and were supplied by Phil Hantover, Inc., Kansas City.

Parts of the older three-story building have been remodeled with dry storage on the top floor; inspectors' office and employees' welfare facilities on the second floor, and edible lard rendering and curing departments in the basement. Private offices are finished with driftwood walls, recessed lights and rubber tile on the floor.

Primal cuts of beef, pork and lamb are supplied both fresh or frozen. Production of portioned steaks, chops and oven-prepared roasts is being increased as the new part of the plant approaches peak operation. Steaks are sold almost entirely by the ounce to exact specifications of thickness, length, width and fat-lean content.

In the sequence of operations, Alan Simon selects from among the numer-



LOIN STRIPS are rapidly corded and tied with an automatic tying machine.

ous Omaha beef slaughterers quality carcasses shaded above Prime and Choice grades according to the requirements of daily orders. More than 90 per cent of animals purchased are graded top Choice. According to Alan, "All cattle are hand-picked and all orders tailor-made." Buying is strictly regulated according to demand so that meat is retained in the plant for as short a period as possible.

Selected quarters entering the plant are "broken" without delay into primal cuts which are dated and weighed. This is the start of a detailed perpetual inventory which is strictly observed in all departments. Chucks and rounds are sold at once. Briskets for corned beef are pumped on Griffith equipment and pickled by a guarded formula. Sirloin top butts and 5 x 6 in. oven-prepared rib roasts are Cryovac wrapped and hung for ageing. Blade bones and chins are removed. The rib roasts are tied between each bone by use of a Bunn tying machine.

Steaks are packaged two layers in
[Continued on page 40]

29



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the original... and

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ALWAYS OFFERED THESE ADVANTAGES**

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- 4 Sparkling Clarity** shows your product to real advantage and gives appetite appeal.
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- 6 Real Economy** with low initial cost and unmatched performance.



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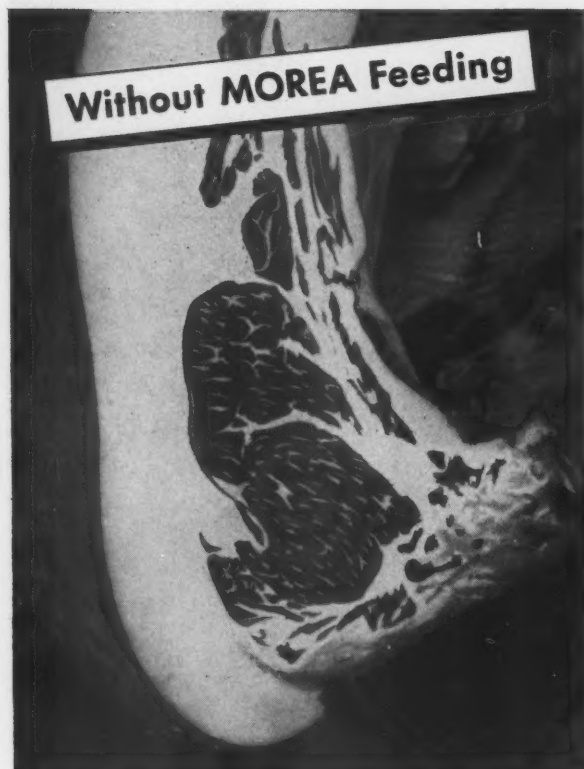
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MOREA® Liquid Feed produces well-marbled meat with less fat!

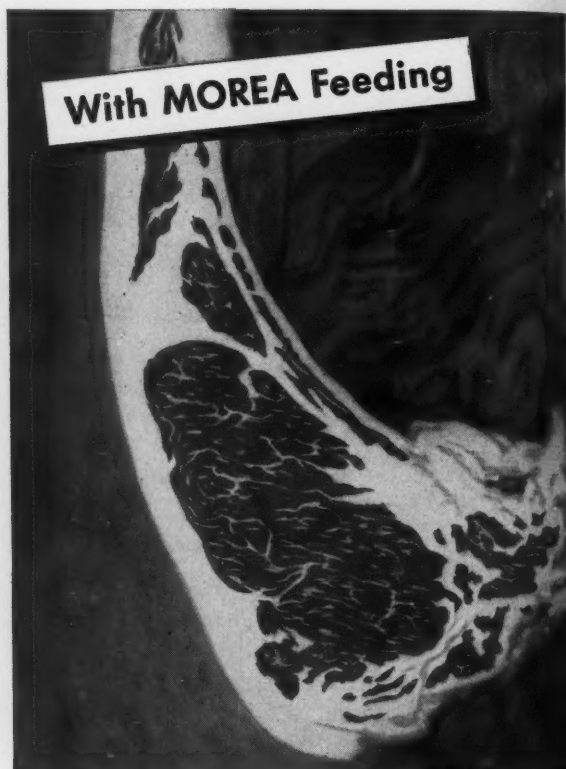


This prime beef, at the left above, is from an animal fed a conventional ration of grain, protein supplement and roughage. The cross-rib cut shows well-marbled meat but also shows much waste outside fat. In today's market, this meat is tender and tasty but costly and wasteful!

Contrast it with the beef at the right above, from a sister animal fed scientific new MOREA liquid feed supplement, along with less grain and more roughage. Everything you and the consumer want is here — well-marbled, tender, firm, juicy red meat.

Yes, MOREA liquid feed is bringing welcome changes in cattle and lamb feeding, and in meat processing and marketing. Livestock men produce quality meat faster and easier. The carcasses from beef cattle and lambs grown on a MOREA liquid feed program grade out well, and kidney fat as well as outside fat is greatly reduced.

This prime beef, at the right above, is typical of meat from thousands of animals grown on a MOREA liquid feed program. MOREA feed supple-



MOREA® is a registered trade-mark of Feed Service Corporation.

ment contains urea nitrogen, phosphoric acid, molasses, trace minerals and ethanol. This combination, produced under patent, is scientifically formulated to help ruminant animals build protein efficiently, to digest more cellulose from roughage, and to produce economical weight gains.

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MOREA®
Liquid / Feeds

Superior Designs Boning-Fabricating Plant

[Continued from page 24]

Jamison door provides an emergency exit to the rear, while another opens onto the loading dock. All packed meat items go out via this one door. Barreled items are weighed on the floor scale next to the shipping office.

A third refrigerator door equipped with a Jamison electrical Frostop device opens into the sharp freezer. The freezer is equipped with two Krack unit blowers that hold the temperature at -25°F . The two units are rated at 22 tons and can freeze 30,000 lbs. of boxed product within 24 hours. They are defrosted automatically with hot gas and are equipped with an accumulator that holds the liquid from one unit as it is being defrosted, accelerating the rate of defrosting. Management elected to place the controls in the freezer as the area next to it is a dry storage room and there would be excessive refrigeration loss if the controls were located there or in the main engine room.

For better and faster freezing the boxed meats are placed on wooden separators which permit air to circulate about the whole box. The whole load is placed on a wooden pallet and these are stacked to ceiling height with the aid of an electrical fork truck. By utilizing the freezer's cube, about 300,000 lbs. can be stored with freedom for fork truck operations. Another advantage of palletizing with separators is that all product is stored in even tiers. The system avoids hurly-burly stacking that often characterizes freezer operations, minimizes damage to containers and makes it easier to control inventory.

The freezer is insulated with 8 in. of cork insulation and the floor rests on a $1\frac{1}{2}$ -ft. bed of crushed rock with air lines of tile to prevent ground freezing and buckling of the floor. A 6-in. concrete slab rests on the crushed

rated at 22 tons handles the freezer, while the other two six-cylinder units, with a combined rating of 75 tons, refrigerate the high temperature coolers.

The freezer compressor has a coil type accumulator with a high level control and alarm. The two other com-



WARM AIR moves upward past the rails in the beef holding room toward the ceiling-suspended Gebhart unit coolers.

pressors have a 16 in. x 8 ft. liquid cooler which doubles as a suction accumulator. All machines have automatic oil separators. A 20 in. x 14 ft. liquid receiver is also located here. A Frick evaporative condenser with a de-superheater coil is located on the roof and has automatic winter and summer controls and a water recirculating pump and tank.

The plant purchases its heat but has a heater to produce 180°F water.

Employee comfort facilities, including a small dining room and the general and private offices, are located in front of the freezer section. The office has a storage room for supplies and records.

The plant has a private telephone system for intercommunication without going through the main switchboard and also has a plant-wide paging system. The offices are fully air-conditioned and attractively furnished.

A one-shift engine room crew is all that is needed at the Superior plant. However, a central protection service is employed to prevent loss in case of a refrigeration breakdown. If cooler or freezer temperatures rise above certain levels an alarm sounds in the office of the protection service and that agency notifies the plant engineer and management. During the working day the alarm sounds within the plant if the temperature should rise to 0° in the freezer or to a level of 42°F . in the holding cooler.

The land in front of the office is fully landscaped. Attractive two-toned glazed brick was used in constructing the office section and the balance of the building is finished in common brick. The coolers are free of columns and are tiled to the ceiling or splash height.

The plant's management team includes Ernest Hecht, primal cuts sales manager; Al "Abe" Horberg, sales manager, and John Panik, assistant sales manager for boneless cuts. Bernard E. Porter is plant engineer, Anton Kisela, plant superintendent, and J. J. Neeley, office manager.

Architect was A. Epstein and Sons, Inc. Packinghouse equipment was furnished by The Globe Co.; refrigeration by Midwest Engineering & Equipment Co., and cooler doors by Jamison Cold Storage Door Co.



TWO UNIT COOLERS provide -25°F . refrigeration in the freezer. The units have automatic hot gas defrosting system.

rock and is topped by a waterproof membrane, insulation and 3 in. of finish concrete.

Another refrigerator door from the packing cooler opens into the dry storage room. This room, although some distance from the receiving dock, is next to the using area. Supplies are moved from the dock to storage on pallets and removed as needed by a packing cooler employee.

The compressor and equipment cleaning rooms are located back of the storage area. The main overhead track from the boning cooler extends into the wash room with its trolley and drum cleaning equipment. The compressor room houses three Frick units; a six-cylinder compressor

Renderers To Get Appraisal of Present And Future for Proteins and Tallow

PRESENT and future status of both of the rendering industry's major products—animal proteins and tallow—will get the attention of scien-



R. B. MORTIMER



C. A. DENTON



MAX MYERS



R. F. BROWN

tists and trade experts at the silver anniversary convention of the National Renderers Association to be held at the Statler-Hilton hotel in Washington, D. C., from November 2 through November 5.

Sunday, November 2, will be devoted to meetings of the executive and research committee of NRA, while the board of directors will meet on Monday, November 3, and a reception will be held on that evening.

Max Myers, administrator of the USDA Foreign Agriculture Service, will be the first convention speaker on Tuesday, November 4, and will

discuss "Developing Foreign Markets for U. S. Farm Products." He will be followed by R. B. Mortimer, president of NRA.

"Efficient Poultry Rations" will be the topic of Gerald F. Combs, professor in the department of poultry husbandry, University of Maryland,



G. M. BRIGGS



J. McCUTCHEON



DR. G. F. COMBS



W. E. GLENNON

at the Tuesday afternoon session. C. A. Denton, poultry research branch of the USDA Agricultural Research Service, will discuss "Proteins and Protein Quality," while George M. Briggs, chief of the laboratory of nutrition and endocrinology, National Institute of Arthritis and Metabolic Diseases, will talk on "The Next 25 Years in Animal Nutrition."

A reception and the annual banquet of the renderers' association will

be held on the night of Nov. 4.

"The Tale of Tallow" will be the theme of Wednesday's session. John W. McCutcheon of John W. McCutcheon, Inc., New York, will speak on "The Role of Tallow-Based Derivatives in the Soap and Detergent Markets," and R. F. Brown of Emery Industries, Inc., Cincinnati, will look at "New Horizons for Chemicals From Tallow." W. E. Glennon, president of the American Feed Manufacturers Association, will also speak.

Tobin to Use CO₂ on Hogs at Rochester and Albany

Plants of the Tobin Packing Co. at Rochester and Albany, N. Y., will be equipped for carbon dioxide immobilization of hogs using a new type of apparatus modeled after a system used in Denmark for the last six years and patented by N. E. Wernberg, a packinghouse engineering consultant of Copenhagen.

President Fred M. Tobin, in making the announcement, said that his company has contracted with The Allbright-Nell Co. of Chicago for the installation of the immobilizing system at the two plants. After the hogs are unconscious under the CO₂ anesthetic they will be shackled, hoisted and bled in the conventional manner.

Tobin and C. Raymond Naramore, executive secretary of the Humane Society of Rochester and Monroe County, went over the plans for the apparatus to be set up in the company's plants at a total cost of about \$75,000.

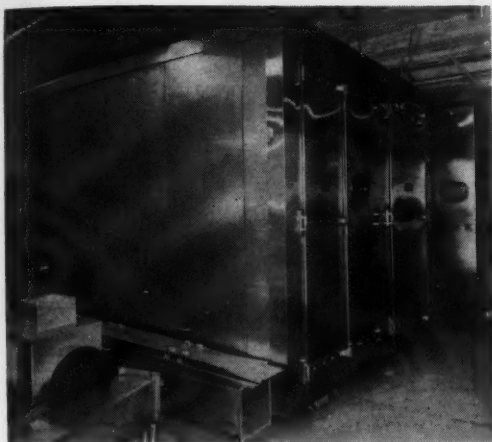
Naramore noted that by this action, Tobin Packing will become the first small packing company in the country to use such a device and the first in New York. Accompanying its installation, Tobin Packing Co. will receive the American Humane Association seal of approval for humane slaughter, making the company the first in the area and the 15th in the nation to earn the award.

OLD PLANTATION SEASONINGS

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- in critical control

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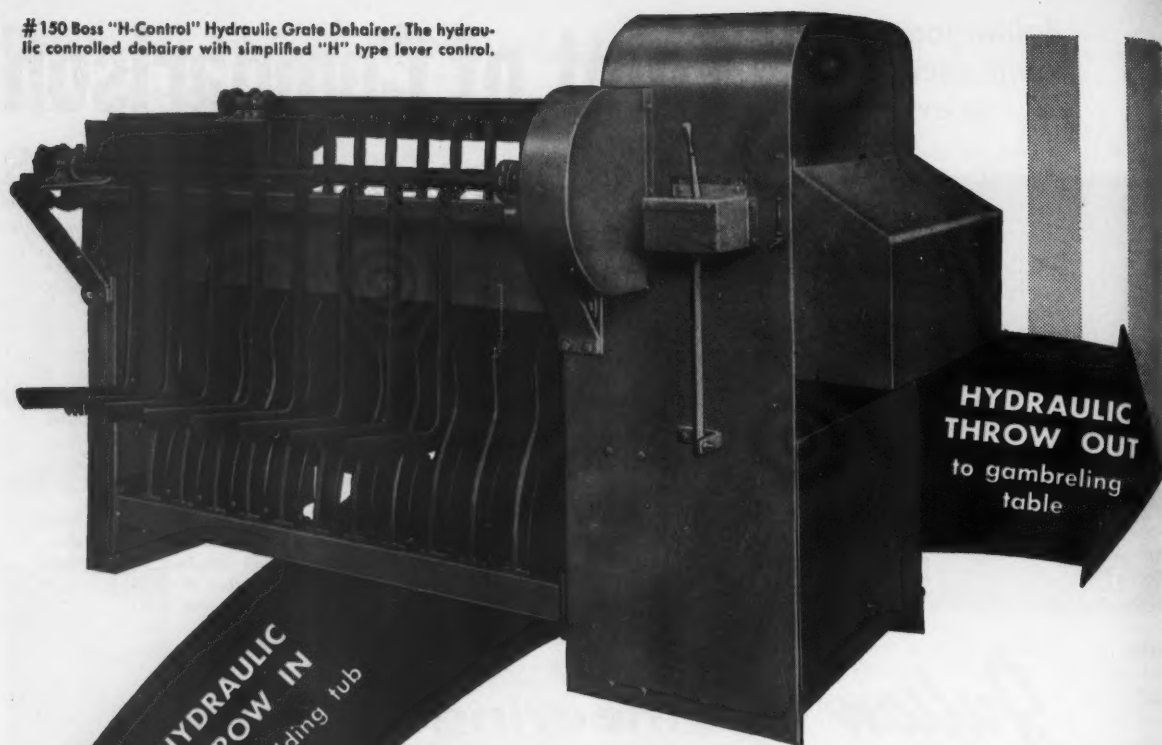
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Mechanical muscles directed by a single "H TYPE" lever, gives the operator complete control of throw in, throw out, cradles at all times.

"H TYPE" shift lever operates in a manner similar to automotive shift

levers. The #150 BOSS "H-Control" Dehairer's smooth, powerful, hydraulic action, responds instantly to operator's touch. Injury to hogs is eliminated by constant "H-CONTROL" and through the flexibility of hydraulic action.

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Grate bars—extra heavy, high quality, cast iron.

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The Meat Trail...

F. E. Mollin, Livestock Leader, Dies of Cerebral Hemorrhage

F. E. MOLLIN, long-time executive of the American National Cattlemen's Association, Denver, and an outstanding leader in the livestock industry, died of a cerebral hemorrhage at the age of 71.

Mollin had served nearly 29 years as executive secretary of the cattlemen's association when he retired early in 1956. He was then named treasurer and special consultant, positions he actively maintained up to two days before his death.

A tireless worker for beef cattle, Mollin led the industry through two major depressions and other difficulties connected with beef production under wartime conditions. He served as secretary or chairman of various livestock and meat industry groups. He was secretary of the National Live Stock Tax Committee at the time of his death. Last December, his leadership was honored by selection of his portrait to be hung in the gallery of the Saddle and Sirloin Club in Chicago.

Mollin also found time to operate farms near Gregory, S. D.; Sterling, Colo., and Fullerton, Neb. In recent years, he maintained active interest in a farm near Overton, Neb.

He is survived by his widow, three children, eight grandchildren and one great grandchild.

Mortimer and Associates in Fats-Grain Shipping Firm

R. B. MORTIMER, formerly of the Peterson Manufacturing Co., Los Angeles, has been joined by two of his former associates at Peterson—DALE RYCRAFT and HOWARD WALLACE—in the formation of Harbor Bulk Storage Co., Inc., P. O. Box 126, Wilmington, Calif. With this company the group acquired the bulk material handling facilities formerly owned by Vegetable Oil Products Corp. at Wilmington, Delaware.

The firm plans to continue handling not only tallow and oils for accumulation and loading into ships for transshipment, but also to activate the dry material facilities which are capable of handling 10,000 tons of grain

or similar material. Products will be accumulated and then loaded directly aboard ship. In addition, other storage facilities are currently under lease to customers.

The new firm will provide one of the only facilities of its kind in the Los Angeles harbor, particularly with respect to dry materials handling. Mortimer reports that there are "preliminary indications that we will be swamped with work, and I am happy to say that the future looks bright."

Walter Braun, Leader in Meat Packing Industry, Dies

WALTER BRAUN, founder and president of The Braun Brothers Packing Co., Troy, O., died following an extended illness. Braun, who died at the age of 68, was active in the meat packing field for more than 50 years.

Braun began his long career in 1905. In 1911, he bought out Koerner Bros. retail and slaughter house in Troy, and opened his first meat packing plant.

With the advent of the First World War, Braun left the meat business temporarily to serve with the artillery in France. Soon after his return, the expansion of the company began. The first building of the plant located south of Broadford Bridge was completed in 1919.

Progress continued at an increasing tempo throughout the years. In 1928, Braun gave up the retail section of the meat business and concentrated his efforts on the wholesale business.

New additions continued to appear until in 1951 the present one-story brick and reinforced concrete structure on Dye Mill Road, just east of Troy, was put into operation.

In 1952, Braun relaxed from active management of the plant and left its operation in the hands of the men he had trained.

K. J. Peterson Resigns As Oregon State Veterinarian

K. J. PETERSON, state veterinarian for Oregon, has resigned in protest against the State Department of Agriculture's operation of the livestock disease control and meat inspection programs.

Dr. Peterson is supported by veterinarians of the state who voted at a recent convention to demand the resignation of M. E. KNICKERBOCKER, head of the division of animal industry.

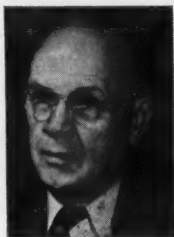
ROBERT J. STEWARD, director of the state department of agriculture, has denied all charges made by the veterinarians that the programs are being run inefficiently.

Expansion Program Underway At The Ohio Packing Company

Work on the final phase of a \$225,000 expansion program, expected to double its previous livestock processing capacity, is well underway at The Ohio Packing Company of Columbus.

EDWARD L. WILKE, president and general manager, said completion of the program involves construction of a new smokehouse, new spice room and an enlarged sausage kitchen. A new killing floor, hide storage facilities and refrigeration installation are already completed.

Wilke reported that the work



F. E. MOLLIN



WALTER BRAUN

TALKING OVER lard processing techniques are Fred L. Cochran (left), quality control, The Maurer-Neuer Corp., Arkansas City, Kan., J. E. Maroney (center), chief, and George Sakell, both of the service laboratory, American Meat Institute Foundation, Chicago. The service laboratory performs lard analytical and other service work for many meat packers.



should be finished early next year, and at that time the company hopes to acquire federal inspection.

The business was founded in 1907 by Wilke's father, FRITZ, a German immigrant. Seven of the founder's nine children are still in the business. WALTER H. WILKE is vice president and handles pork cutting and curing; DONALD K. doubles as treasurer and sausage maker; HERBERT P. is secretary and office manager; CARL A. is assistant treasurer and head of the sales office; RINEHART H. is head livestock buyer, and MRS. HATTIE MIDDLETON is bookkeeper. Two "outsiders," GERRY CORWIN and HAROLD DEIBEL, serve as superintendent and sales manager, respectively.

At the present, the firm employs about 100 persons and processes about 1,000 head of cattle, hogs, calves and lambs each week.

PLANTS

Teeters Packing Co., Columbus, O., has recently put its own brand of Pennsylvania Dutch scrapple on the market. Long popular in the East, scrapple is a food product prepared from ground pork, corn meal and buckwheat flour.

Reelfoot Packing Co., Union City, Tenn., has announced plans to establish a hog breeding unit on its farm on Troy Highway. The enterprise will make available breeding stock for meat-type hogs to farmers of West Tennessee.

Glaser's Provision Co., Inc., Omaha, Neb., has obtained a building permit for \$125,000 worth of improvements. The firm was purchased last year by Greater Omaha Packing Co., Inc., Omaha, Nebraska.

A new meat processing plant has recently been completed one mile south of Lansing, Kan., on U. S. 73. The plant will specialize in custom cuts and hickory-smoked meat and will operate as the Wiley and Green Processing Co. Its owners are SHANNON WILEY and DELMAR GREEN.

The establishment of a meat packing plant capable of processing cattle from Vermont herds has been recommended by LIEUT. GOV. ROBERT T. STAFFORD, Republican candidate for governor of the state.

The Collins Packing Co., Greenfield, Ohio, has opened operations in its expanded plant. The firm has contracted to slaughter and dress 200 to 500 hogs daily for the Producers Livestock Co-Op Association of Columbus, which has a branch buying center in Greenfield. By the end of

M. A. Delph Opens New Subsidiary

Approximately 200 people attended the official opening of Delph-Nortex Hide Co., Inc., Ft. Worth, a new subsidiary plant of M. A. Delph Co., Inc. of Indianapolis.

The 44,000-sq. ft. building, shown in the top picture, houses the latest developments in hide handling and curing. The plant is completely air-conditioned, both as to temperature and humidity. Four railroad cars can



be spotted for loading on one side, while on the other is a receiving dock that can handle 26 trucks.

The interior of the warehouse is shown in the bottom photograph. The building has 35 concrete vats, each of which will hold about 80,000 lbs. of hides for curing by the process developed by the parent company. The raw hides are fleshed and then placed in a brine solution for rapid curing (See THE NATIONAL PROVISIONER, page 24, November 3, 1956, for details on this method.)

The hides are moved into and out of the vats by a conveyor system. In-



coming hides are palletized as are outgoing lots to permit movement with industrial trucks.

The plant, which is under the management of J. T. BAUMGARDNER, will serve as headquarters for the parent company's southwestern operations which include three other hide firms.

The plant now employs about 30 people, although this number should double as operations approach capacity, reported Baumgardner.

this year, the company hopes to be processing at the rate of 50 hogs per hour. The packing company was organized just one year ago by A. B. COLLINS and his sons, JAMES W. and JOHN R.

JOBS

JOHN M. BRADY has been appointed head of the provision department of the Portland branch of Swift & Company. Brady succeeds NEIL B. SMITH, who will retire November 1. Smith has been with Swift for approximately

35 years, beginning his career with the firm in 1923 in the St. Joseph, Mo., plant. Bradey joined the organization in 1938.

WILLIAM GARICH has been named to the newly created position of superintendent of David Davies Co., Zanesville, O. Garich has served the company since 1936.

DR. WILLIAM L. SEARLES has been appointed acting supervisor of state meat inspection for Oregon, according to ROBERT J. STEWARD, director of agriculture. He succeeds DR. R. C.

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HOUSE CLEANING**

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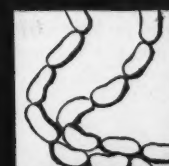
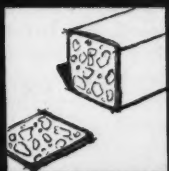
- 1 CUTS LABOR COST**
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SHEFTENE Sodium Caseinate—the all protein binder—lets you make top-grade frankfurters, bologna, meat loaves with less high-priced bull meat. **SHEFTENE** has 5 times the protein property of bull meat.

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SEXAUER, who is now supervising federal meat grading on the East Coast. Dr. Searles has been with the Oregon State Department of Agriculture meat inspection staff for the past 14 months. Until the promotion to the headquarters staff, he was veterinary meat inspector for the Ontario district.

The appointment of WILLIAM A. STOWE as general manager of Bluff Creek Canning Co., Vancleave, Miss., a subsidiary of John Morrell & Co., has been announced by R. T. FOSTER, vice president of merchandising and procurement. Stowe formerly managed Yorkshire Creamery Co., also a subsidiary of the Morrell company. Bluff Creek Canning Co. manufactures Red Heart cat food and canned tuna.



W. A. STOWE

HERBERT C. DOODY has recently been promoted from assistant purchasing agent to the position of purchasing agent for Reliable Packing Co., a Chicago concern. Doody began his career with Reliable Packing in 1951. In 1955, he was appointed assistant purchasing agent. In his



H. C. DOODY

new capacity, Doody succeeds CROSBY BROWNSON, who will devote his full time to Reliable's subsidiary companies. Reliable Packing Company turns out the Thompson Farms line of pork products.

TRAILMARKS

EUGENE F. OLSZEWSKI, a 50-year veteran of the meat industry, has retired from his post of secretary-treasurer for American Packing Co., St. Louis, Mo. Olszewski has served as the company's secretary-treasurer since its incorporation in 1916. He was presented with an engraved watch in recognition of his long service at a reception in his honor.

Three Philadelphia men, active in the meat industry, have been elected to the board of governors of the Golden Slipper Square Club Camp. LOUIS E. WAXMAN, head of Colonial Beef Co., was re-elected assistant secretary-treasurer of the camp, and ABE

COOPER, president of Bernard S. Pinus & Co., was returned for another term on the board. Elected to the board for the first time was JOSEPH SWITKEN, who heads the Joseph Switken Co., meat wholesalers. The summer camp, located in the Pocono Mountains, is to give vacations for underprivileged children of every race, color and creed.

HARRY KATZ, treasurer of Stockyards Packing Co., Chicago, has been named co-chairman for the annual fund raising dinner of The Chicago Medical School. The dinner will be held this year in the Standard Club on November 25. Katz, a member of the school's national board of



HARRY KATZ

governors, has long been interested in the institution and provided the funds necessary to equip the laboratory of catheterization in the school's division of cardiology.

DEATHS

JOHN JURGATIS, 43, a vice president of Swift and Company, Chicago, died recently following a stroke. Jurgatis, who started with Swift in 1938 as a salesman in the South St. Paul office, was one of the youngest men ever elected to a vice presidency of the company. He was in charge of the table ready meats department. He was a native of Racine, Wis.

ROY M. COHEN, 67, publisher of the *Butcher Advocate* and former meat market chain executive, died recently. Cohen had published the weekly meat industry magazine in New York City. Surviving him are his widow, SADIE SMITH COHEN, and an adopted son, ELI SMITH.



SEAL OF APPROVAL for humane slaughtering is awarded to M. H. Brown (left), president of Great Falls Meat Co., Great Falls, Mont., by G. W. Rogers, representing the American Humane Association.

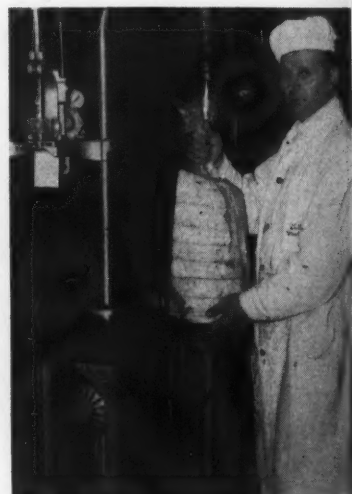
Table Supply Meat of Omaha

[Continued from page 28]

a 20-lb. carton, the layers being separated by dual sheets of cellulose and parchment paper and the whole overlapped with clear polyethylene. Loin strips are portioned to 4-oz. weights and packed 40 to a box. The cartons are heavily waxed on the inside. Final packing is done in heavy fiber drums purchased from the Continental Can Co. These waterproof containers are made to seal air-tight and are cooled with dry ice.

Shipment is made by common carrier except for distances within 50 miles of the plant which are served by company-owned Chevrolet delivery trucks equipped with Wier bodies cooled by Kold-Hold units.

Processed meats are produced in limited amounts and sold over a restricted area. These products include



CUTS to be aged are vacuum wrapped.

a "breakfast" sausage stuffed in 1-lb. packages and frozen, choice beef-burger patties, and packaged corned beef. Brand identification suggests an "outdoor motif with the word "Settler" beside a log cabin and two large superimposed frying pans in black and yellow.

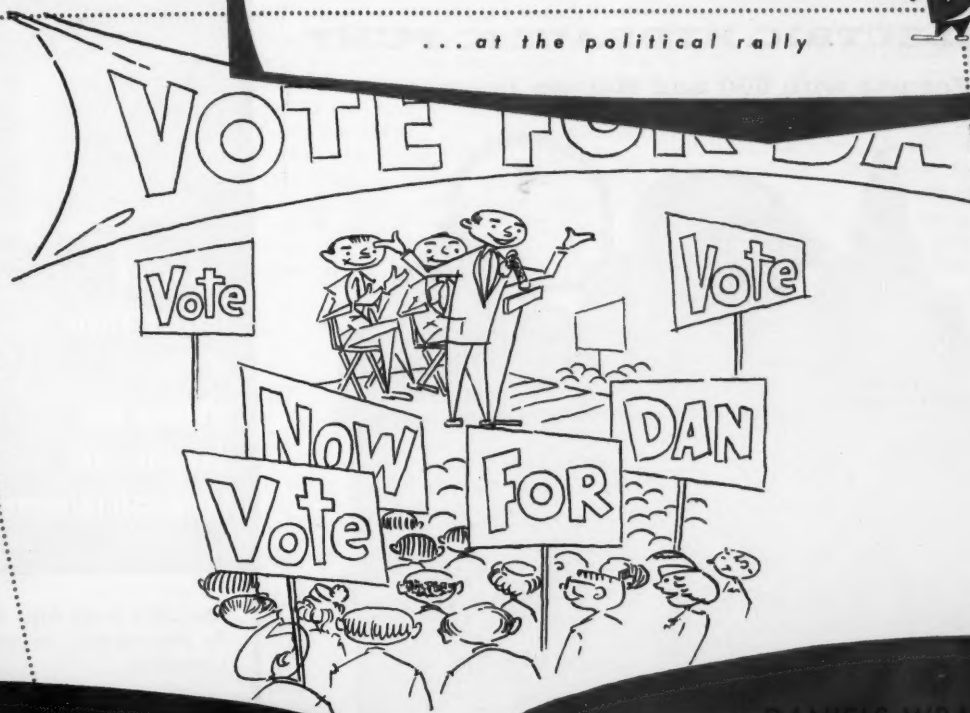
Inventory in the well-ordered holding freezer is continually and accurately maintained under the supervision of a single employee who receives and gives out product only on a written requisition. Each item is labeled, coded and sorted according to time of entry and identity.

Refrigeration of the coolers is by Gebhardt ceiling units with York compressors located in the basement. An innovation is the cooling of the fabricating room which is held at 55° by a separate York air-conditioning unit installed on the roof.

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THE NATIONAL PROVISIONER, OCTOBER 25, 1958

DUPPS

9-A ELECTRIC HYDRAULIC PUMP

For use with 600 and 300 ton Presses



The Dupps 9-A Electric Hydraulic Pump is a completely self contained unit, ready to set up in your rendering plant. It will furnish you an endless amount of inexpensive power without the need of maintaining expensive boiler power. Maintenance costs are at an absolute minimum. Operating on hydraulic oil, the Dupps 9-A Electric Hydraulic Pump is fully adjustable as to pressure and volume of oil flow. It is equipped with a return reservoir and equipped with a separate circulating pump and replaceable filter element. You can have your 9-A Electric Hydraulic Pump equipped with an automatic timer to time dwell periods. The motor size is 5HP maximum. The pressure is 5000 PSI. Size 31" wide x 42" high x 51" long. Shipping weight 2000 lbs.

9-B ELECTRIC HYDRAULIC PUMP

For use with 150 ton presses

Will deliver up to 5000 PSI, and both pressure and rate of flow are adjustable. Can be supplied with an automatic timer at additional cost. The 9-B has essentially the same characteristics as the 9-A Hydraulic Pump; however, it delivers less volume. The motor size is 2 H.P. size 31" wide x 40" high x 51" long. Shipping weight: 1200 lbs.

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in the
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for down-to-zero, multiple-drop
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MODELS H-20 AND HE-20
for medium temperature, mul-
tiple-drop operations

- hydraulically driven
- thermostatically controlled
- light weight — permit bigger payloads
- compact — occupy less cargo space
- more refrigeration per pound of weight
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- lowest initial cost
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SOLON, OHIO

TRANSPORT HEATING AND REFRIGERATION

ALL MEAT . . . output, exports, imports, stocks

Meat Output Largest Since January

Production of meat under federal inspection for the week ended October 18 at 410,000,000 lbs. represented the largest volume of weekly output since early in the year. Up 4 per cent from the previous week's production of 395,000,000 lbs., output last week was 4 per cent smaller than the 429,000,000 lbs. produced in the same week last year. Cattle slaughter rose moderately over the week before, but numbered about 25,000 head, or 6 per cent below last year. Hog kill also rose for the week, but numbered about 129,000 head, or 9 per cent smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Oct. 18, 1958	367	212.9	1,308	172.9	410
Oct. 11, 1958	353	200.5	1,300	169.6	395
Oct. 19, 1957	392	212.1	1,437	185.8	429

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Oct. 18, 1958	120	13.2	250	11.2	410
Oct. 11, 1958	121	13.7	245	11.0	395
Oct. 19, 1957	159	19.2	264	11.9	429

1958-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,541.
1958-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Oct. 18, 1958	1,027	580	210	132	—	40.2
Oct. 11, 1958	1,015	568	227	130	—	39.5
Oct. 19, 1957	986	541	226	129	13.4	43.5

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Oct. 18, 1958	200	110	95	45	—	40.2
Oct. 11, 1958	205	113	95	45	—	39.5
Oct. 19, 1957	217	121	95	45	13.4	43.5

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in Sept., 1958-57 compared, as reported by the Canadian Department of Agriculture:

	Sept. 1958	Sept. 1957
Cattle	194,820	215,538
Calves	71,338	90,497
Hogs	528,388	456,080
Sheep	99,607	102,902

Average dressed weights of livestock slaughtered in Sept. 1958-57 were as follows:

	Sept. 1958	Sept. 1957
Cattle	511.0 lbs.	501.3 lbs.
Calves	144.9 lbs.	146.7 lbs.
Hogs	163.2 lbs.	161.7 lbs.
Sheep	43.9 lbs.	46.0 lbs.

ICA Authorizes \$700,000 For Cattle Hides To Turkey

International Cooperation Administration has authorized the allocation of \$700,000 for cattle hides to Turkey, with the United States and possessions as the source of procurement.

The contract period is from September 16, 1958 to May 31, 1959 and the terminal delivery date is September 30, 1959. The hides are limited to U. S. standard quality.

HOG-CORN RATIO

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 18, 1958 was 15.8, the U. S. Department of Agriculture has reported. This ratio compared with the 15.4 ratio for the preceding week and 14.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.208, \$1.273 and \$1.208 per bu. during the three periods, respectively.

Meat Price Index Down More

Meat prices continued to work lower in the week ended October 14, according to the Bureau of Labor Statistics. The wholesale price index on meats at 104.9 was down from 105.4 for the previous week, and the lowest since early March.

Animal Foods Production

Canned food and canned or fresh frozen food components for dogs, cats and like animals, prepared under government inspection and certification in July totaled 28,771,874 lbs. compared with 34,469,873 lbs. prepared in the same month last year.

MEAT PRODUCTS EXPORTS

While imports of meat into the United States have risen to record proportions in recent months, exports are small in comparison, and consist largely of specialty items. However, total exports of meats and meat products at about 121,524,000 lbs. in August were considerably larger than our imports of strictly meats, which amounted to about 85,880,000 lbs. The bulk of U. S. meat products exports for the month consisted of about 110,000,000 lbs. of animal fats, etc.

Exports of beef and pork livers at 2,698,699 lbs. comprised the largest single group of meat products exports in August. This group of items was not listed separately last year. Exports of bacon at 964,833 lbs. in August were about four times larger than last year's volume of 217,465 lbs.

U. S. exports of lard in August totaled 28,778,359 lbs. compared with 24,347,359 lbs. last year. Exports of inedible tallow at 77,938,478 lbs. were down slightly from 79,276,599 lbs. in August 1957.

U. S. meat products exports by items are listed below as follows:

Commodity	August 1958	August 1957
EXPORTS (Domestic)—	Pounds	Pounds
Beef and veal:		
Fresh or frozen (except canned)	382,310	628,884
Pickled or cured (except canned)	1,287,006	1,015,122
Pork—		
Fresh or frozen (except canned)	441,881	448,944
Hams and shoulders, cured or cooked	1,036,352	1,298,201
Bacon	964,833	217,465
Pork, pickled, salted or otherwise cured	646,529	2,110,379
Sausage, bologna & frankfurters (except canned)	238,285	192,215
Meat and meat products (except canned)	—	8,304,802
Beef and pork livers, fresh or frozen	2,698,699	1
Beef tongues, fresh or frozen	1,777,875	1
Variety meats (except canned)	1,095,853	1
Meat specialties, frozen	192,490	1
Canned meats—		
Beef and veal	60,978	130,431
Sausage, bologna and frankfurters	78,663	614,075
Hams and shoulders	48,583	70,866
Pork, canned	368,107	314,704
Meat and meat products	322,689	241,788
Lamb and mutton (except canned)	46,868	100,222
Lard (includes rendered pork fat)	28,778,359	24,347,359
Shortenings, animal fat (excl. lard)	72,060	75,700
Tallow, edible	440,170	357,424
Tallow, inedible	77,938,478	79,276,599
Inedible animal oils	121,573	157,423
Inedible animal greases and fats	4,596,122	7,596,841

*Not reported separately prior to January 1958. Compiled from Bureau of Census records.

OMAHA, DENVER MEATS

(Carlots, cwt.)		
Omaha, Oct. 21, 1958		
Choice steer carc., 7/800 lbs.	41.25	
Choice heifer carc., 5/700 lbs.	40.50@41.50	
Choice lamb, 55 lbs./dn.	46.25@46.75	
Denver, Oct. 21, 1958		
Choice steer carc., 5/700 lbs.	41.50	
Choice steer carc., 7/900 lbs.	40.50@41.00	
Good steer carc., 5/700 lbs.	40.50	
Choice heifer carc., 5/700 lbs.	40.50@41.00	

PROCESSED MEATS . . . SUPPLIES

September Volume of Meat Food Products Processed Up From Same Period Last Year

TOTAL volume of meats and meat products processed in four September weeks at 1,270,474,000 lbs. showed a modest rise over the 1,249,879,000 lbs. processed in the same period last year. This was the first gain in volume handled for the year so far over any like period last year.

However, processing of some classes of products, as sausage, was down

from last year. Sausage manufacturers turned out 123,990,000 lbs. of the products compared with 124,815,000 lbs. in September 1957. Volume of meat loaves, head cheese, chili, etc. at 16,243,000 lbs. was up from 15,740,000 lbs. a year ago.

A drop in processing of steaks, chops and roasts reduced output to 41,849,000 lbs. from 47,479,000 lbs.

in the same four weeks last year.

Volume of sliced bacon rose moderately to 77,569,000 lbs. from 71,361,000 lbs. last year, and output of rendered lard at 138,212,000 lbs. was up from 137,171,000 lbs. last year.

A small gain in aggregate volume of meat products canned was noted for the period. Products packed in cans of 3 lbs. at 40,412,000 lbs. compared with 32,894,000 lbs. in 1957, while that in cans of under 3 lbs. at 95,174,000 lbs. was down from 100,401,000 lbs. last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—AUGUST 30 THROUGH SEPTEMBER 27, 1958 COMPARED WITH CORRESPONDING PERIOD, SEPTEMBER 1-28, 1957

	Aug. 30-Sept. 27 1958	Sept. 1-28 1957	38 Weeks 1958	30 Weeks 1957
Placed in cure—				
Beef	12,098,000	12,885,000	119,898,000	124,324,000
Pork	257,036,000	259,958,000	2,414,486,000	2,481,909,000
Other	64,000	110,000	689,000	1,013,000
Smoked and/or dried—				
Beef	8,897,000	4,348,000	38,156,000	42,729,000
Pork	185,190,000	186,024,000	1,704,177,000	1,797,653,000
Cooked Meat—				
Beef	6,804,000	7,073,000	64,280,000	66,046,000
Pork	25,501,000	22,560,000	213,469,000	229,300,000
Other	211,000	331,000	2,100,000	2,521,000
Sausage—				
Fresh finished	17,197,000	16,310,000	158,135,000	166,639,000
To be dried or semi-dried	10,704,000	11,508,000	96,350,000	108,165,000
Frank's, wieners	46,845,000	47,277,000	508,746,000	512,065,000
Other, smoked, or cooked	49,246,000	49,722,000	473,827,000	474,950,000
Total sausage	123,990,000	124,815,000	1,231,968,000	1,259,819,000
Loaf, head cheese, chili, jellied products	16,243,000	15,740,000	153,922,000	158,115,000
Steaks, chops, roasts	41,849,000	47,479,000	394,208,000	432,982,000
Meat extract	40,000	218,000	1,361,000	1,785,000
Sliced, other	77,569,000	71,861,000	688,626,000	699,904,000
Hamburger	20,026,000	17,870,000	180,332,000	168,334,000
Miscellaneous meat product	14,218,000	13,971,000	133,434,000	126,346,000
Lard, rendered	10,320,000	7,215,000	92,219,000	69,718,000
Lard, refined	138,212,000	137,171,000	1,348,835,000	1,445,589,000
Oil stock	107,680,000	106,882,000	1,034,346,000	1,153,759,000
Edible tallow	5,645,000	5,691,000	46,537,000	61,587,000
Compound containing animal fat	27,432,000	20,924,000	236,610,000	208,481,000
Oleomargarine containing animal fat	54,957,000	53,425,000	514,983,000	518,797,000
Cannt product (for civilian use and Dept. of Defense)	3,953,000	4,134,000	58,960,000	50,599,000
Total*	1,270,474,000	1,249,879,000	12,221,756,000	12,680,751,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR WEEK PERIOD AUGUST 30 THROUGH SEPTEMBER 27, 1958

	Pounds of Finished Product—	Consumer
	Slicing and Packages	Size (under 8 lbs.)
Luncheon meat	11,409,000	10,211,000
Canned ham	20,106,000	278,000
Cornd beef hash	438,000	5,814,000
Chili con carne	805,000	15,938,000
Viennas	284,000	4,241,000
Frank's, wieners		
in brine	13,000	178,000
Deviled ham		606,000
Other potted or deviled meat food products		2,277,000
Tamales	91,000	4,014,000
Sliced dried beef	24,000	266,000
Chopped beef		900,000
Meat stew (all product)	200,000	7,714,000
Spaghetti meat products	345,000	6,745,000
Tongue (other than pickled)	54,000	83,000
Vinegar pickled products	786,000	1,065,000
Bulk sausage		482,000
Hamburger, roasted or corned beef, meat and gravy	446,000	2,329,000
Soups	1,504,000	12,162,000
Sausage in oil	654,000	319,000
Tripe		330,000
Brains		238,000
Loins and pickles	1,937,000	233,000
All other meat with meat and/or meat by-products—20% or more	338,000	4,572,000
Less than 20%	971,000	14,190,000
Totals	40,412,000	95,174,000

DOMESTIC SAUSAGE

Pork sausage, bulk, (1cl. lb.)	
in 1-lb. roll	39 @44½
Pork saus., a.c., 1-lb. pk.57	@60
Frank's, a.c., 1-lb. pk.	65½ @74
Frank's, skinless, 1-lb. package	52 @53
Bologna, ring (bulk)	52½ @54
Bologna, art. cas., bulk.45	@46
Bologna, a.c., sliced, 6-7 oz. pk., dos.	3.10@3.84
Smoked liver, h.b., bulk.54	@58
Smoked liver, a.c., bulk.41	@49
Polish saus., smoked	.63 @70
New Eng. lunch spec.	.67 @74
sliced, 6-7 oz. dos.	4.00@4.92
Olive loaf, bulk	.54 @57½
O.L., sliced 6-7 oz. dos.	3.27@3.84
Blood, tongue, h.b.	.60 @48
Pepper loaf, bulk	.68½ @78
P.L., sliced 6-7 oz. dos.	3.33@3.80
Pickle & pimento loaf.	.46½ @54
P.&P. loaf, sliced, 6-7 oz. dozen	3.12@3.60

DRY SAUSAGE

(1cl. lb.)	
Cervelat, ch. hog bungs.	1.06@1.08
Thuringer	.64 @66
Farmer	.90 @92
Holsteiner	.76 @78
Salami, B.C.	.98 @1.00
Salami, Genoa style	1.09 @1.11
Salami, cooked	.53 @55
Pepperoni	.92 @94
Sicilian	1.00 @1.02
Goteberg	.90 @92
Mortadella	.95 @97

SEEDS AND HERBS

(1cl. lb.)	Whole	Ground
Caraway seed	23	25
Cumin seed	54	60
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	44	50
Coriander		
Moroccan, No. 1	20	24
Moroccan, French	55	60
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	86	96
Refined	99	1.01
Chili, pepper		50
Chili, powder		50
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	58	63
Mace, fancy Banda	3.50	4.00
West Indies		3.20
Mustard flour, fancy		40
No. 1		36
West Indies nutmeg		2.70
Paprika, Amer. No. 1		55
Paprika, Spanish		75
Cayenne pepper		61
Pepper:		
Red, No. 1		55
White		55
Black		37

SAUSAGE CASINGS

(1cl. prices quoted to manu- facturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15@1.25
Clear, 35/38 mm.	1.05@1.20
Clear, 35/40 mm.	86@1.05
Clear, 38/40 mm.	1.05@1.20
Clear, 40/44 mm.	1.30@1.50
Clear, 44/mm./up	1.95@2.50
Not clear, 40/mm./dn.	75@ 85
Not clear, 40/mm./up.	85@ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14@ 17
No. 1, 22 in./up	10@ 15
Beef middles: (Per set)	
Ex. wide, 2¼ in./up.	3.50@3.70
Spec. wide, 2¼ in./up.	2.60@2.70
Spec. med. 1½ in./up.	1.60@1.75
Narrow, 1½ in./dn.	1.20@1.35
Beef bung caps: (Each)	
Clear, 5 in./up	33@ 38
Clear, 4½ in.	27@ 31
Clear, 4-4½ in.	18@ 20
Clear, 3½-4 in.	12@ 15
Not clear, 4½ in./up	17@ 20
Beef bladders, salted: (Each)	
7½ in./up, inflated	20
6½-7½ in., inflated	15
5½-6½ in., inflated	13@ 14
Pork casings: (Per bank)	
29 mm./down	4.70@4.80
29/32 mm.	4.50@4.60
32/35 mm.	3.50@3.80
35/38 mm.	3.25@3.50
38/44 mm.	3.10@3.20

Hog bungs:

(Each)	
Sow, 34 inch cut	82@87
Export, 34 in. cut	55@60
Large prime, 34 in.	49@54
Med. prime, 34 in.	27@32
Small prime	16@22
Middles, cap off	60@70
Hog skips	56@67
Hog runners, green	19@25
Sheep casings: (Per bank)	
26/28 mm.	5.00@6.10
24/26 mm.	6.75@6.90
22/24 mm.	4.75@5.25
20/22 mm.	4.00@4.35
18/20 mm.	2.70@3.25
16/18 mm.	1.50@2.30

CURING MATERIALS

Nitrite of soda, in 40-lb. cwt.	
bbis., del. or f.o.b. Chgo.	\$11.35
Pure refined gran.	5.65
nitrate of soda	8.65
Pure refined powdered nitrate	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton.	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	28.50
Sugar:	
Raw, 98 basis, f.o.b. N.Y.	6.65
Refined standard cane gran. basis (Chgo.)	8.85
Packers curing sugar 100-lb. bags, f.o.b. Reserve, La., less 2%	8.70
Dextrose, regular:	
Cerelease, (carlots, cwt.)	7.45
Ex-warehouse, Chicago	7.55

Another first!
the newest, most advanced
bacon package ever developed

MARATHON
ZIP-SEAL



This is the new Zip-Seal package for sliced bacon, made from brilliant new Marathon Hi-Fi Wonder White board. It is rigid and easy to handle . . . a completely sealed unit, it's easier to open, easier to remove bacon and easier to reclose—a package that performs as long as the bacon lasts.

Zip-Seal incorporates the features your customers want in a bacon package.

How do we know? We asked them in several field tests and consumer surveys.

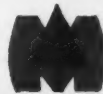
Zip-Seal has two styles of opening, described above. Both are reclosable for storage. No need to wrap unused bacon in something else. Your brand name keeps working for repeat

sales because your customer uses Zip-Seal until the bacon is gone.

The polystyrene window is not affected by temperature and moisture changes, leaving an *always clear* window for viewing the bacon—and an always firm, tamperproof package for display and shopper convenience.

Ask the Man from Marathon for complete information on Zip-Seal—the package the bacon buyer prefers. Ask him, too, about its semiautomatic packaging advantages. Or write Marathon, A Division of American Can Company, Department 353, Menasha, Wisconsin. In Canada: Marathon Packages Limited, Toronto.

MARATHON
PACKAGES



Sell Brands • Protect Products • Speed Production

THE NATIONAL PROVISIONER, OCTOBER 25, 1958

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Oct. 21, 1958

WHOLESALE FRESH MEATS

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	43 1/2 n
Choice, 500/600	42 1/2 @ 43
Choice, 600/700	42 1/2 @ 43
Choice, 700/800	41 1/2 @ 42
Good, 500/600	41 n
Good, 600/700	40 n
Bull	39 1/2
Commercial cow	35 1/2
Canner-cutter cow	36 1/2

PRIMAL BEEF CUTS

Prime: (Lb.)	
Rounds, all wts.	53
Trimmed loins,	
50/70 lbs. (lcl)	78 @ 53
Square chucks,	
70/90 lbs.	41 @ 42
Arm chucks, 80/110	39 @ 40
Ribs, 25/35 (lcl)	55 @ 53
Briskets (lcl)	28 @ 28 1/2
Navel, No. 1	17 @ 17 1/2
Flanks, rough No. 1	19
Choice:	
Hindqtrs., 5/800	51
Foreqtrs., 5/800	36
Rounds, 70/90 lbs.	52 1/2 @ 53
Trimmed loins, 50/70	
lbs. (lcl)	87 @ 70
Square chucks,	
70/90 lbs.	41 @ 42
Arm chucks, 80/110	39 @ 40
Ribs, 25/35 (lcl)	55 @ 53
Briskets (lcl)	28 @ 28 1/2
Navel, No. 1	17 @ 17 1/2
Flanks, rough No. 1	19
Good, (all wts.):	
Rounds	51 @ 52
Sq. chucks	40 @ 42
Briskets	27 @ 27 1/2
Ribs	47 @ 49
Loins	64 @ 66

COW & BULL TENDERLOINS

Fresh J/L C/C Grade	Froz. C/L
80¢/P4	Cow, 3/dn. None qtd.
94¢/P4	Cow, 3/4 None qtd.
1.04¢/1.08	Cow, 4/5 None qtd.
1.20¢/1.23	Cow, 5/up None qtd.
1.20¢/1.25	Bull, 5/up None qtd.

BEEF HAM SETS

Insides, 12/up, lb.	62
Outsides, 8/up, lb.	58 1/2
Knuckles, 7 1/2/up, lb.	62

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 21	Oct. 21	Oct. 21
STEER:			
Choice:			
500-600 lbs.	\$43.50 @ 45.00	\$44.00 @ 45.00	\$45.50 @ 47.00
600-700 lbs.	43.00 @ 44.00	41.50 @ 44.00	44.00 @ 46.00
Good:			
500-600 lbs.	41.00 @ 44.00	42.00 @ 43.00	44.00 @ 46.00
600-700 lbs.	39.00 @ 41.00	40.00 @ 42.00	43.00 @ 45.00
Standard:			
350-600 lbs.	39.00 @ 42.00	37.00 @ 40.00	41.00 @ 44.00
COW:			
Standard, all wts.	None quoted	38.00 @ 40.00	None quoted
Commercial, all wts.	36.00 @ 39.00	37.00 @ 38.00	38.00 @ 40.00
Utility, all wts.	36.00 @ 37.00	36.00 @ 37.00	37.00 @ 39.00
Canner-cutter	32.00 @ 36.00	34.00 @ 36.00	35.00 @ 38.00
Bull, util. & com'l	43.00 @ 45.00	43.00 @ 45.00	43.00 @ 45.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	53.00 @ 57.00	None quoted	49.00 @ 53.00
Good:			
200 lbs. down	51.00 @ 55.00	52.00 @ 54.00	45.00 @ 51.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	49.00 @ 51.00	46.00 @ 49.00	44.00 @ 48.00
55-65 lbs.	46.00 @ 49.00	45.00 @ 47.00	43.00 @ 46.00
Choice:			
45-55 lbs.	49.00 @ 51.00	46.00 @ 49.00	44.00 @ 48.00
55-65 lbs.	47.00 @ 49.00	45.00 @ 47.00	43.00 @ 46.00
Good, all wts.	46.00 @ 49.00	42.00 @ 46.00	41.00 @ 45.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00 @ 22.00	None quoted	20.00 @ 24.00
Good, 70 lbs./down	20.00 @ 22.00	23.00 @ 25.00	20.00 @ 24.00

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	30 1/2
Tongues, No. 2, 100's	28 1/2
Hearts, regular, 100's	27 1/2 n
Livers, regular, 35/50's	32 @ 32 1/2
Livers, selected, 35/50's	32 @ 32 1/2
Lips, scalded, 100's	17 1/2
Lips, unsalted, 100's	15 1/2
Tripe, scalded, 100's	9 @ 9 1/2
Tripe, cooked, 100's	10
Meats	8 1/2
Lungs, 100's	8 1/2
Udders, 100's	7

FANCY MEATS

Beef tongues, corned	26 1/2
Veal breads,	
under 12 oz.	70
12 oz./up	85 1/2
Calf tongues, 1 lb./dn.	30
Oxtails, fresh select	24 @ 25

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow	(Lb.)
meat, barrels	51 n
Bull meat, boneless,	
barrels	53 @ 53 1/2
Beef trimmings,	
75/85's, barrels	39 1/2
Beef trimmings,	
85/90's, barrels	40 1/2 n
Boneless chucks,	
barrels	51 1/2
Beef cheek meat,	
trimmed, barrels	36 1/2 n
Beef head meat, bbls.	33 1/2 n
Veal trimmings,	
boneless, barrels	46

VEAL—SKIN OFF

(lcl carcass prices, cwt.)	
Prime, 90/120	\$73.00 @ 54.00
Prime, 120/150	52.00 @ 54.00
Choice, 90/120	49.00 @ 50.00
Choice, 120/150	48.00 @ 50.00
Good, 90/120	44.00 @ 46.00
Com'l, 90/120	40.00 @ 41.00
Utility, 90/120	36.00 @ 38.00
Cull, 60/125	31.00 @ 33.00

CARCASS LAMB

(lcl prices, cwt.)	
Prime, 37/45	\$49.00 @ 53.00
Prime, 45/55	49.00 @ 53.00
Prime, 55/65	48.00 @ 52.00
Choice, 37/45	48.00 @ 52.00
Choice, 45/55	48.00 @ 52.00
Choice, 55/65	47.00 @ 51.00
Good, all wts.	45.00 @ 50.00

NEW YORK

Oct. 21, 1958

WHOLESALE FRESH MEATS

BEEF CARCASSES, CUTS

Steer: (Non-locally dr., cwt.)	
Prime, carc., 6/700	\$47.50 @ 48.50
Prime, carc., 7/800	47.50 @ 48.50
Choice, carc., 6/700	45.00 @ 47.00
Choice, carc., 7/800	43.50 @ 45.50
Good, carc., 6/700	43.00 @ 44.50
Good, carc., 7/800	42.50 @ 44.50
Hinds, pr., 6/700	56.00 @ 61.00
Hinds, pr., 7/800	56.00 @ 61.00
Hinds, ch., 6/700	53.00 @ 56.00
Hinds, ch., 7/800	51.00 @ 55.00
Hinds, gd., 6/700	51.00 @ 53.00
Hinds, gd., 7/800	50.00 @ 53.00

BEEF CUTS

(Locally dressed, lb.)	
Prime steer:	
Hindqtrs., 600/700	56 @ 61
Hindqtrs., 700/800	56 @ 61
Hindqtrs., 800/900	56 @ 59
Rounds, flank off	53 @ 56
Rounds, diamond bone,	
flank off	54 @ 57
Short loins, untrim.	78 @ 86
Short loins, trim.	85 @ 1.06
Flanks	17 @ 19
Ribs (7 bone cut)	55 @ 60
Arm chucks	42 @ 44
Briskets	70 @ 85
Plates	17 1/2 @ 21
Choice steer:	
Hindqtrs., 600/700	52 @ 56
Hindqtrs., 700/800	50 @ 54
Hindqtrs., 800/900	49 @ 51
Rounds, flank off	52 @ 55
Rounds, diamond bone,	
flank off	53 @ 56
Short loins, untrim.	80 @ 89
Short loins, trim.	79 @ 83
Flanks	17 @ 19
Ribs (7 bone cut)	48 @ 55
Arm chucks	41 1/2 @ 43
Briskets	70 @ 84
Plates	17 1/2 @ 22

FANCY MEATS

(lcl prices)

Veal breads, 6/12 oz.	(Lb.)
12 oz. up	52.00 @ 54.00
Beef livers, selected	41.00 @ 43.00
Beef kidneys	41.00 @ 43.00
Oxtails, 1/4-lb. frozen	41.00 @ 43.00

LAMB

(Carcass prices, cwt.)

(Local)	
Prime, 45/dn.	\$53.00 @ 57.00
Prime, 45/55	51.00 @ 57.00
Prime, 55/65	51.00 @ 53.00
Choice, 45/dn.	51.00 @ 53.00
Choice, 45/55	49.00 @ 54.00
Choice, 55/65	49.00 @ 53.00
Good, 45/dn.	49.00 @ 51.00
Good, 45/55	49.00 @ 51.00
Good, 55/65	48.00 @ 51.00
(Non-local)	
Prime, 45/dn.	52.00 @ 54.00
Prime, 45/55	51.00 @ 53.00
Prime, 55/65	51.00 @ 53.00
Choice, 45/dn.	51.00 @ 53.00
Choice, 45/55	49.00 @ 52.00
Choice, 55/65	49.00 @ 51.00
Good, 45/dn.	50.00 @ 52.00
Good, 45/55	49.00 @ 51.00
Good, 55/65	48.00 @ 50.00

VEAL—SKIN OFF

(Carcass prices)	(Non-local)
Prime, 90/120	55.00 @ 58.00
Prime, 120/150	54.00 @ 58.00
Choice, 90/120	49.00 @ 52.00
Choice, 120/150	48.00 @ 52.00
Good, 90/120	46.00 @ 47.00
Good, 90/150	46.00 @ 49.00
Stand., 50/90	43.00 @ 44.00
Stand., 90/150	42.00 @ 43.00
Calf, 200/dn., ch.	43.00 @ 45.00
Calf, 200/dn., gd.	42.00 @ 43.00
Calf, 200/dn., std.	39.00 @ 41.00

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Oct. 18, 1958, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Oct. 18	11,120
Week previous	9,606
COW:	
Week ended Oct. 18	340
Week previous	484
BULL:	
Week ended Oct. 18	248
Week previous	276
VEAL:	
Week ended Oct. 18	12,393
Week previous	9,373
LAMB:	
Week ended Oct. 18	27,148
Week previous	28,005
MUTTON:	
Week ended Oct. 18	509
Week previous	524
HOG AND PIG:	
Week ended Oct. 18	10,805
Week previous	11,752
BEEF CUTS: Lbs.	
Week ended Oct. 18	274,799
Week previous	397,310
VEAL AND CALF CUTS:	
Week ended Oct. 18	3,000
Week previous	3,000
LAMB AND MUTTON:	
Week ended Oct. 18	2,542
Week previous	2,542
PORK CUTS:	
Week ended Oct. 18	731,291
Week previous	2,856,423
BEEF CURED:	
Week ended Oct. 18	287,504
Week previous	287,504
PORK CURED AND SMOKED:	
Week ended Oct. 18	274,991
Week previous	288,064

COUNTRY DRESSED MEAT

VEAL: Carcasses	
Week ended Oct. 18	1,270
Week previous	1,360
HOGS:	
Week ended Oct. 18	115
Week previous	115
LAMBS:	
Week ended Oct. 18	2
Week previous	2

LOCAL SLAUGHTER

CATTLE: Head	
Week ended Oct. 18	14,964
Week previous	12,547
CALVES:	
Week ended Oct. 18	10,867
Week previous	11,510
HOGS:	
Week ended Oct. 18	51,152
Week previous	50,186
SHEEP:	
Week ended Oct. 18	42,945
Week previous	37,953

PHILA. FRESH MEATS

Oct. 21, 1958

STEER CARC.: (non-local, cwt.)	
Choice, 5/700	\$46.50 @ 47.50
Choice, 7/800	45.70 @ 47.50
Good, 5/800	44.00 @ 45.50
Hinds, ch., 140/170	52.00 @ 53.00
Hinds, gd., 140/170	51.00 @ 53.00
Rounds, choice	53.00 @ 57.00
Rounds, good	51.00 @ 53.00
Full loin, choice	50.00 @ 55.00
Full loin, good	48.00 @ 52.00
Ribs, choice	50.00 @ 55.00
Ribs, good	47.00 @ 52.00
Arm chucks, ch.	42.00 @ 44.00
Arm chucks, gd.	41.00 @ 42.00
STEER CARCASS: (Local, cwt.)	
Choice, 5/700	44.75 @ 47.50
Choice, 7/800	43.50 @ 45.50
Good, 5/800	41.00 @ 45.50
Hinds, ch., 140/170	52.00 @ 55.00
Hinds, gd., 140/170	47.00 @ 53.00
Rounds, choice	53.00 @ 55.00
Rounds, good	52.00 @ 54.00
Full loin, choice	49.00 @ 54.00
Full loin, good	47.00 @ 52.00
Ribs, choice	48.00 @ 55.00
Ribs, good	44.00 @ 50.00
Arm chucks, ch.	42.00 @ 44.00
Arm chucks, gd.	41.00 @ 42.00
VEAL CARC. LB.: Local West.	
Prime, 90/150	55 @ 58
Choice, 90/150	53 @ 56
Good, 50/90	47 @ 49
Good, 90/120	49 @ 51
LAMB CARC. LB.: Local West.	
Prime, 30/45	53 @ 56
Prime, 45/55	51 @ 53
Choice, 30/45	53 @ 56
Choice, 45/55	50 @ 53
Good, 30/45	49 @ 52
Good, 45/55	48 @ 52



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PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Oct. 22, 1958)

SKINNED HAMS			BELLIES		
F.F.A. or fresh		Frozen	F.F.A. or fresh		Frozen
45	10/12	45	30 1/4 n	6/8	30 1/4 n
43	12/14	43	30 1/2	8/10	30 1/2
42	14/16	42	29	10/12	29
41	16/18	41	28	12/14	28
40	18/20	40	26	14/16	26
40@41	20/22	40@41	25 1/2	16/18	25 1/2
39 1/2 @40	22/24	39 1/2	25	18/20	25
39 1/4	24/26	39 1/4	G.A. fros., fresh	D.S. Clear	
39 1/2	25/30	39 1/2	22a	20/25	24a
37	25/up, 2's in	37	21a	25/30	23a
			20a	30/35	22 1/2 a
			19a	35/40	22 1/2 a
			16 1/2 a	40/50	22a
PICNICS			FRESH PORK CUTS		
F.F.A. or fresh		Frozen	Job Lot		Car Lot
29 1/2	4/6	29 1/2	48 1/2	Loins, 12/dn.	48
27	6/8	27	47	Loins, 12/16	46
27 1/2	8/10	27 1/2	45	Loins, 16/20	42
27 1/2 @ 27 1/4 n	10/12	27 1/2	42 1/2	Loins, 20/up	41 1/2
26 1/2 @ 27 1/4 n	12/14	26 1/2	38	Butts, 4/8	35 1/2 @ 36n
26 1/2	14/16	26 1/2	37	Butts, 8/12	35 1/2 @ 36n
	16/18	26 1/2	37 1/2	Butts, 8/up	35 1/2 @ 36n
	18/20	26 1/2	35 1/2 @ 39	Ribs, 3/dn.	35 1/2
	20/25	26 1/2	31 @ 32	Ribs, 3/5	30
			29	Ribs, 5/up	28 1/2
FAT BACKS			OTHER CELLAR CUTS		
Frozen or fresh		Cured	Frozen or fresh		Cured
10n	6/8	11n	15 1/2	Square Jowls, boxed	n.q.
10n	8/10	11	12	Jowl Butts, loose	14n
11 1/2 n	10/12	12 1/2 a	12 1/2 n	Jowl Butts, boxed	n.q.
13a	12/14	14			
14a	14/16	15 @ 15 1/2			
15a	16/18	16n			
15 1/2 n	18/20	16 1/2 n			
16n	20/25	17n			

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, OCT. 17, 1958				
Open	High	Low	Close	
Oct. 13.80	13.40	13.00	13.40	
-35			-13.00	
Nov. 12.37	12.40	12.35	12.37	
Dec. 11.87	11.90	11.85	11.85	
Jan.			11.42a	
Mar.			11.35a	

Sales: 3,360,000 lbs.

Open interest at close Thurs., Oct. 16: Oct. 54, Nov. 128, Dec. 182, Jan. 47 and Mar. 5 lots.

MONDAY, OCT. 20, 1958				
Nov. 12.30	12.30	12.22	12.22	
Dec. 11.80	11.82	11.85	11.67	
-65			-65	
Jan.			11.27a	
Mar. 11.17	11.17	11.12	11.12	

Sales: 780,000 lbs.

Open interest at close Fri., Oct. 17: Oct. 1, Nov. 129, Dec. 185, Jan. 47, and Mar. 5 lots.

TUESDAY, OCT. 21, 1958				
Nov. 12.30	12.37	12.30	12.35b	
-37			-37	
Dec. 11.60	11.75	11.00	11.75	
Jan. 11.25	11.27	11.25	11.25	
Mar. 11.10	11.10	11.00	11.00b	
-62			-62	
May 11.15	11.15	11.15	11.15b	

Sales: 1,880,070 lbs.

Open interest at close Mon., Oct. 20: Nov. 129, Dec. 191, Jan. 47, and Mar. 5 lots.

WEDNESDAY, OCT. 22, 1958				
Nov. 12.45	12.60	12.45	12.52	
Dec. 11.75	11.82	11.75	11.85a	
Jan. 11.35	11.35	11.30	11.30	
Mar. 11.07	11.10	11.02	11.02	
May			11.28a	

Sales: 1,700,000 lbs.

Open interest at close Tues., Oct. 21: Nov. 123, Dec. 198, Jan. 47, Mar. 14, and May 1 lot.

THURSDAY, OCT. 23, 1958				
Nov. 12.85	12.85	12.52	12.72	
Dec. 11.95	12.25	11.95	12.12	
Jan. 11.40	11.62	11.40	11.50a	
Mar. 11.05	11.15	11.05	11.10	
May			11.20b	

Sales: 4,000,000 lbs.

Open interest at close Wed., Oct. 22: Nov. 125, Dec. 208, Jan. 48, Mar. 16, and May 1 lot.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, OCT. 17, 1958				
Dec.	Open	High	Low	C'se
Jan.				10.50b-60a
Mar.				10.3 b-45a
May				10.00b-10a
July				10.05b-13a

Sales: none.

Open interest at close Thurs., Oct. 16: Dec. 32, Jan. 11, Mar. 21, May 2, and July 12 lots.

MONDAY, OCT. 20, 1958				
Dec.	10.50	10.50	10.45b-55a	
Jan.			10.2 b-30a	
Mar.	10.00	10.00	9.95b-10 01a	
May	10.00	10.00	10.01b-05a	
July			10.00b-10a	

Sales: 240,000 lbs.

Open interest at close Fri., Oct. 17: Dec. 32, Jan. 11, Mar. 21, May 2, and July 12 lots.

TUESDAY, OCT. 21, 1958				
Dec.	10.50	10.50	10.45b-55a	
Jan.			10.2 b-30a	
Mar.	10.00	10.00	9.95b-10 01a	
May	10.00	10.00	10.01b-05a	
July			10.00b-10a	

Sales: 240,000 lbs.

Open interest at close Mon., Oct. 20: Dec. 32, Jan. 11, Mar. 21, May 2, and July 12 lots.

WEDNESDAY, OCT. 22, 1958				
Dec.	10.45b-55a			
Jan.	11.3 b-40a			
Mar.	10.00	10.00	10.03b-02a	
May	10.1 b-1a			
July	10.10b-15a			

Sales: 60,000 lbs.

Open interest at close Tues., Oct. 21: Dec. 31, Jan. 11, Mar. 23, May 2, and July 12 lots.

THURSDAY, OCT. 23, 1958				
Dec.	10.65	10.65	10.65b-75a	
Jan.	10.40	10.42	10.35	10.30b-50a
Mar.	10.08	10.08	10.03	10.02b-05a
May	10.15	10.15	10.05	10.05b-15a
July	10.00	10.05	10.00	10.05b-10a

Sales: 420,000 lbs.

Open interest at close Wed., Oct. 22: Dec. 31, Jan. 11, Mar. 23, May 2, and July 12 lots.

HIGHER LIVE COSTS CUT INTO MARGINS

The higher market on live hogs cut deeply into cut-out margins this week, nearly wiping out gains scored last week. Margins on light hogs clung narrowly on the plus side, while heavies joined mediumweights on the negative side of the ledger.

		-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
		Value	per cwt.	Value	per cwt.	Value	per cwt.
		per cwt.	yield	per cwt.	yield	per cwt.	yield
Lean cuts	\$13.36	\$19.22	\$12.78	\$17.96	\$12.47	\$17.81	
Fat cuts, lard	5.48	7.89	5.61	7.97	5.52	7.81	
Ribs, trimmings, etc.	2.27	3.26	2.15	3.02	2.08	2.90	
Cost of hogs	\$19.17		\$19.10		\$18.86		
Condemnation loss	.00		.00		.00		
Handling, overhead	1.82		1.65		1.49		
TOTAL COST	21.08	30.33	20.84	29.35	20.44	28.00	
TOTAL VALUE	21.11	30.37	20.54	28.95	20.07	28.11	
Cutting margin	+.03	+.04	-.30	-.40	-.37	-.44	
Margin last week	+.22	+.33	-.16	-.23	+.10	+.15	

PACIFIC COAST WHOLESALE PORK PRICES

		Los Angeles	San Francisco	No. Portland
		Oct. 21	Oct. 21	Oct. 21
		(Packer style)	(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3.	None quoted			
120-180 lbs., U.S. No. 1-3.	\$32.00@36.00		36.00@38.00	\$30.00@31.00
LOINS, No. 1:				
8-10 lbs.	53.00@58.00		54.00@60.00	52.00@55.00
10-12 lbs.	53.00@58.00		54.00@60.00	52.00@55.00
12-16 lbs.	53.00@58.00		54.00@60.00	52.00@55.00
PICNICS:				
4-8 lbs.	33.00@40.00		36.00@40.00	38.00@41.00
HAMS:				
12-16 lbs.	49.00@54.00		50.00@54.00	50.00@55.00
16-18 lbs.	48.00@53.00		50.00@54.00	50.00@55.00
BACON "Dry" Cure, No. 1:				
6-8 lbs.	45.00@56.00		54.00@58.00	50.00@54.00
8-10 lbs.	43.00@51.00		52.00@56.00	48.00@51.00
10-12 lbs.	45.00@50.00		50.00@54.00	47.00@50.00
LARD, Refined:				
1-lb. cartons	18.50@21.00		20.00@21.00	17.50@20.00
50-lb. cartons & cans.	16.25@20.75		19.00@20.00	None quoted
Tierces	16.00@20.00		17.50@19.00	13.50@18.00

CHGO. FRESH PORK AND PORK PRODUCTS

		Oct. 21, 1958
		(lcl. lb.)
Hams, skinned, 10/12	46	
Hams, skinned, 12/14	44	
Hams, skinned, 14/16	43	
Picnics, 4/8 lbs.	30 1/2	
Picnics, 6/8 lbs.	29 1/2	
Pork loins, boneless	65	@ 70
Shoulders, 16/dn., loose	34	
(Job lots, lb.)		
Pork livers	21	
Tenderloins, fresh, 10 1/4	85	@ 87
Neck Bones, bbls.	11 1/2 @ 12 1/2	
Ears, 30's	1 1/2	
Feet, s.c., bbls.	7 1/2 @ 8	

CHGO. PORK SAUSAGE

		(To sausage manufacturers)
		(J.b. lots)
40% lean, barrels	19 1/4	
50% lean, barrels	20 1/4	
60% lean, barrels	40 1/2	
95% lean, barrels	48	
Pork head meat	36 1/2	
Pork cheek meat, barrels	38	

CHGO. WHOLESALE SMOKED MEATS

		Oct. 21, 1958
		(Av.)
Hams, skinned, 14/16 lbs.	50	
Hams, skinned, 16/18 lbs.	51	
Hams, skinned, 18/20 lbs.	50	
Hams, skinned, 20/22 lbs.	51	
Bacon, fancy trimmed, brisket	42	
off, 8/10 lbs., wrapped	42	
Bacon, fancy sq. cut seed	40	
less, 12/14 lbs., wapped	40	
Bacon, No. 1 sliced 1-lb. heat	44	
seal, self-service, pkg.	54	

PHILA., N. Y. FRESH PORK LOCALLY DRESSED

		Oct. 21, 1958
		(lcl. lb.)
Reg. loins, 8/12	54	@ 57
Reg. loins, 12/16	52 1/2	@ 55
Boston butts, 4/8	41	@ 44
Spareribs, 3/down	41	@ 44
Spareribs, 3/5	39	@ 40
Skinned hams, 10/12	49	@ 50
Skinned hams, 12/14	47	@ 50
Picnics, s.s. 4/6	34	@ 37
Picnics, s.s. 6/8	32	@ 35
Bellies, 10/14	29	@ 31

NEW YORK		(box lots, lb.)
Loins, 8/12 lbs.	51	@ 54
Loins, 12/16 lbs.	51	@ 54
Hams, sknd., 12/16	48	@ 51
Boston butts, 4/8	42	@ 45
Reg. picnics, 4/8	32	@ 36
Spareribs, 3/down	40	@ 42

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Oct. 22, 1958

BLOOD

Unground per unit of ammonia, bulk 7.25n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 8.25n
Med. test 8.00n
High test 7.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged \$ 97.50@110.00
50% meat, bone scraps, bulk ... 95.00@ 97.50
90% digester tankage, bagged ... 105.00@112.50
90% digester tankage, bulk 102.50@105.00
80% blood meal, bagged 120.00@140.00
Steam bone meal, 50-lb. bags (specially prepared) 90.00
90% steam bone meal, bagged ... 75.00

FERTILIZER MATERIALS

Feather tankage, ground per unit of ammonia \$5.50
Hoof meal, per unit ammonia \$6.75

DRY RENDERED TANKAGE

Low test, per unit prot. 1.80n
Medium test, per unit prot. 1.75n
High test, per unit prot. 1.70n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 24.00
Cattle jaws, feet (non-gel.), ton ... 8.00@12.00
Trim bone, ton 11.00@16.00
Pigskins (gelatine), cwt. 7.50
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coil dried, per ton None quoted
Summer coil dried, per ton \$25.00@30.00
Cattle switches, per piece 2@3 1/2
Winter processed (Nov.-Mar.)
gray, lb. 12
Summer processed (April-Oct.)
gray, lb. 8

f.c.a.f. Midwest, n—nominal, a—asked

TALLOW and GREASES

Wednesday, October 22, 1958

The inedible tallow and grease market was mostly a bid and offering session late last week. Buyers and sellers were fractionally apart as to their ideas on prices. Bleachable fancy tallow was bid at 7%^c, f.o.b. Chicago, and at 7%^c, c.a.f. Chicago.

On Monday, choice white grease, all hog, was bid at 8%^c, c.a.f. East, with indications of 8%^c also in the market. Offerings were heard at 8%^c. Bleachable fancy tallow was bid at 8 1/4@8%^c, same destination, and indications were in the market of 8%^c on hard body material. Offerings were listed at 8%^c@8%^c.

In other deals, bleachable fancy tallow was bid at 7%^c, special tallow at 7 1/4^c, yellow grease at 6%^c@6 1/4^c, all c.a.f. Chicago. Special tallow met buying interest at 7%^c@7 1/4^c, and yellow grease at 7 1/4^c, all c.a.f. New York. Edible tallow was bid at 10%^c, Chicago basis, but was held fractionally higher. The same material

was also offered at 10%^c@10 1/4^c, f.o.b. River, freight point considered.

On Tuesday, a few tanks of hard body bleachable fancy tallow sold at 8 1/2^c, delivered New York. Several tanks of choice white grease, all hog, traded at 8%^c, same delivery point. Bleachable fancy tallow was bid at 7%^c, c.a.f. Chicago early, and later reports were that the same price was bid, only f.o.b. Chicago. Yellow grease was bid at 6 3/4@6%^c, c.a.f. Chicago, the outside price on low acid material. Original fancy tallow sold at 8%^c, c.a.f. New York.

Bleachable fancy tallow traded at midweek at 7%^c, No. 1 tallow at 7^c, and special tallow sold at 7 1/4@7%^c, all c.a.f. Chicago. Brown grease traded at 5 1/4^c, also c.a.f. Chicago. Choice white grease, all hog, was bid at 8%^c, c.a.f. New York, but was held at 9^c. Bleachable fancy tallow was bid at 8%^c@8%^c, c.a.f. East, product considered, with offers at 8%^c. Yellow grease was bid at 7 1/4^c, c.a.f. New York, and at 6 3/4^c, c.a.f. Chicago. Edible tallow traded at 10%^c, Chicago basis. Some also reportedly sold at 10@10%^c, f.o.b. River points.

TALLOW: Wednesday's quota-



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tions: edible tallow, 10@10³/₄c, f.o.b. River, and 10³/₄c, Chicago basis; original fancy tallow, 8³/₄c; bleachable fancy tallow, 7³/₄c; prime tallow, 7³/₄c; special tallow, 7³/₄@7³/₄c; No. 1 tallow 7c; and No. 2 tallow, 6@6³/₄c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7³/₄c; B-white grease, 7³/₄@7³/₄c; yellow grease, 6³/₄@6³/₄c; house grease, 6³/₄c; and brown grease 5³/₄c. Choice white grease, all hog, was quoted at 8³/₄c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Oct. 22, 1958
Dried blood was quoted today at \$6.25 nominal per unit of ammonia. Low test wet rendered tankage was \$6.75@7 per unit of ammonia and dry rendered tankage was priced at \$1.55 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, OCT. 17, 1958					
	Open	High	Low	Close	Prev. close
Dec.	12.88b	12.85	12.83	12.84	12.87
Jan.	12.80n	12.80n	12.85n
Mar.	12.92b	12.96	12.90	12.90	12.95
May	12.98	12.93	12.98	12.97b
July	12.89	12.85	12.83b	12.89
Sept.	12.64	12.62	12.60b	12.62b

Sales: 139 lots.

MONDAY, OCT. 20, 1958					
	Open	High	Low	Close	Prev. close
Dec.	12.85	12.86	12.74	12.80	12.84
Jan.	12.85n	12.79n	12.80n
Mar.	12.94	12.95	12.81	12.84	12.90
May	12.92b	12.95	12.81	12.87	12.93
July	12.85b	12.84	12.76	12.81b	12.83b
Sept.	12.69	12.69	12.52	12.55	12.60b

Sales: 300 lots.

TUESDAY, OCT. 21, 1958					
	Open	High	Low	Close	Prev. close
Dec.	12.80	12.95	12.70	12.93	12.80
Jan.	12.80n	12.93n	12.79n
Mar.	12.84b	13.00	12.85	13.00	12.84
May	12.86b	13.05	12.88	13.04	12.87
July	12.79b	12.90	12.84	12.99	12.81b
Sept.	12.50b	12.60	12.60	12.68b	12.55

Sales: 295 lots.

WEDNESDAY, OCT. 22, 1958					
	Open	High	Low	Close	Prev. close
Dec.	12.98	13.23	12.95	13.12	12.93
Jan.	13.00n	13.10n	12.93n
Mar.	13.07	13.34	13.05	13.19	13.00
May	13.10	13.35	13.08	13.19	13.04
July	13.00b	13.32	13.06	13.16b	12.90
Sept.	12.70b	13.00	12.94	12.89b	12.68b
Oct.	12.90n
Dec.	13.00n

Sales: 516 lots.

VEGETABLE OILS

Wednesday, Oct. 22, 1958	
Crude cottonseed oil, f.o.b.	
Valley	10 ³ / ₄ @11
Southeast	11n
Texas	10 ³ / ₄ @10 ³ / ₄
Corn oil in tanks, f.o.b. mills	12 ¹ / ₂
Soybean oil, f.o.b. Decatur	10 ³ / ₄
Coconut oil, f.o.b. Pacific Coast	15 ³ / ₄ n
Peanut oil, f.o.b. mills	16
Cottonseed foots:	
Midwest and West Coast	1 ¹ / ₄ @1 ¹ / ₄
East	1 ¹ / ₄ @1 ¹ / ₄

OLEOMARGARINE

Wednesday, Oct. 22, 1958	
White dom. vegetable (30-lb. cartons) ..	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's) ..	23 ¹ / ₂
Water churned pastry (750 lbs., 30's) ..	22 ¹ / ₂
Bakers drums, ton lots	19 ¹ / ₂

OLEO OILS

Wednesday, Oct. 22, 1958	
Prime oleo stearine (slack barrels) ..	12n
Extra oleo oil (drums)	17 ¹ / ₂
Prime oleo oil (drums)	17@17 ¹ / ₂

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Packer hides largely steady, spotty after last week's advances—Small packer and country hides firm, with some nominal quotations listed—Northern heavy calf higher, with most others steady—Choice quality sheepskins at premium, others slow, steady.

CHICAGO

PACKER HIDES: Following the ¹/₂c advance registered last week on heavy steer hides, market activity slowed down. On Thursday, a couple of cars of Colorado steers sold at 9³/₄c, steady. About 3,500 River light cows sold at 17c, and around 10,000 heavy cows sold steady at 13³/₄c River, and at 14c short freight points. Volume last week was estimated at 60,000 pieces. A car of light plump cows sold at 20c, River point.

Trading early this week was spotty, as many members attended the National Hide Association annual convention in Chicago. Some steady bids were noted for heavy and branded cows, heavy steers, some light steers and butt-brands.

On Tuesday, 1,200 heavy steers under way. About 1,200 heavy steers sold at 12c, South Dakota point. Several thousand more heavy steers sold Wednesday at 12¹/₂c Minnesota point, and at 13c Ohio point.

SMALL PACKER AND COUNTRY HIDES: Small packer 50/52-lb. allweights were firm at 13c, with offerings noted at 13³/₄c on Midwestern stock. The 60/62-lb. natives were steady at 11@11¹/₂c nominal. Offerings of Southwestern hides were fairly plentiful, with 21@21¹/₂c asked for the 30/50-lb. average. Locker-butcher 50/52-lb. averages were firm at 10¹/₂@11c, while renderer 48/50's advanced to 9¹/₂@10c. No. 3 50-lb. averages were quoted at 6¹/₂@7c f.o.b.

CALFSKINS AND KIPSKINS: Last confirmed trade on the large independent market involved 2,500 Northern heavy calf at 52¹/₂c, up 2¹/₂c over recent bids. Some small lots Northern heavy calf moved for export at 55c. Last confirmed trade of light Northern stock was at 57¹/₂c. Small packer allweight calfskins were quoted at 40@45c. Allweight kips were nominal at 30c. Country allweight calf was quoted at 26c nominal, although some small lots have brought 27¹/₂c. Country allweight kips were pegged at 20c nominal, with some small lots up to 22c.

SHEEPSKINS: Sales of No. 1 Western and River shearlings were reported at 1.05@1.25, with premium

prices asked on choice quality stock. Movement of No. 2's took place at 50@55c, and No. 3's were available at 25c. Fall clips were mostly steady at 1.75@2.25. Lamb pelts from interior packers moved at 1.75@1.90 per cwt. for October production. Full wool dry pelts were nominal at 17c.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Oct. 22, 1958	Cor. date
Lgt. native steers	17	@17 ¹ / ₂ n	15 ¹ / ₄ @16n
Hvy. nat. steers	13 ¹ / ₂	@13 ¹ / ₂	11 ¹ / ₄ @12n
Ex. lgt. nat. steers	19 ¹ / ₂	@20n	19 ¹ / ₂ @20n
Butt-brand. steers	10 ³ / ₄	n	9 ³ / ₄ n
Colorado steers	9 ³ / ₄	n	9
Hvy. Texas steers	10n		9 ³ / ₄ n
Light Texas steers	14n		12 ³ / ₄ n
Ex. lgt. Texas steers	17 ¹ / ₂	n	16 ³ / ₄ n
Heavy native cows	13 ¹ / ₂	@14n	12n
Light nat. cows	15 ¹ / ₂	@18 ¹ / ₂ n	14 ¹ / ₄ @17n
Branded cows	12 ¹ / ₂	@13 ¹ / ₂ n	11 @12n
Native bulls	7 ¹ / ₂	@8 ¹ / ₂ n	7 ¹ / ₂ @8 ¹ / ₂ n
Branded bulls	6 ¹ / ₂	@7 ¹ / ₂ n	6 ¹ / ₂ @7 ¹ / ₂ n

CALFSKINS:	
Northern, 10/15 lbs.	52 ¹ / ₂ n
10 lbs./down	57 ¹ / ₂ n
Kips, Northern native, 15/25 lbs.	40n

SMALL PACKER HIDES	
STEERS AND COWS:	
60 lbs. and over	11 @11 ¹ / ₂ n
50 lbs.	13 @13 ¹ / ₂ n

SMALL PACKER SKINS	
Calfskins, all wts.	40 @45n
Kipskins, all wts.	30n

SHEEPSKINS	
Packer shearlings:	
No. 1	1.00@2.00
No. 250@.55
Dry Pelts	1.7n
Horsehides, untrim.	7.00@7.50
Horsehides, trim.	6.50@7.00

N.Y. HIDE FUTURES

FRIDAY, OCT. 17, 1958				
	Open	High	Low	Close
Oct.	13.10b	13.10b-40n
Jan.	13.20n
Sales: one lot.				
Oct.	13.40b	13.45b-50n
Jan.	13.70b	13.80	13.75	13.65b-5n
Apr.	13.80b	13.90	13.80	13.80b-70n
July	13.80b	13.75	13.75	13.65b-75n
Oct.	13.75b	13.75	13.75	13.65b-90n

MONDAY, OCT. 20, 1958				
	Open	High	Low	Close
Oct.	13.10b	13.10b-70n
Jan.	13.20n
Sales: none.				
Oct.	13.30b	13.35b
Jan.	13.50b	13.65b-50n
Apr.	13.45b	13.65	13.65	13.65b-75n
July	13.45b	13.60	13.60	13.65b-90n
Oct.	13.45b	13.65b

TUESDAY, OCT. 21, 1958				
	Open	High	Low	Close
Oct.	13.10b	13.10b-50n
Jan.	13.25n
Sales: none.				
Oct.	13.45b	13.10b
Jan.	13.50b	13.45b-50n
Apr.	13.40b	13.45b-75n
July	13.50b	13.65	13.65	13.65b-90n
Oct.	13.45b	13.60b

WEDNESDAY, OCT. 22, 1958				
	Open	High	Low	Close
Oct.	12.90b	13.10n
Jan.	13.25n
Sales: none.				
Oct.	13.50b	13.60	13.60	13.10n
Jan.	13.40b	13.45b-50n
Apr.	13.35b	13.50b-75n
July	13.50b	13.55b-90n
Oct.	13.60b	13.55b-70n

THURSDAY, OCT. 23, 1958				
	Open	High	Low	Close
Oct.	13.10b	13.10b-10n
Jan.	13.25n
Sales: none.				
Oct.	13.10b	13.10n
Jan.	13.50b	13.45	13.45	13.25b-50n
Apr.	13.45b	13.25b-75n
July	13.55b	13.60	13.55	13.25b-90n
Oct.	13.55b	13.25b

SHEEPSKINS				
Sales: two lots.				

NOTE: Upper series of months each day and contracts; lower series, new contracts.

LIVESTOCK MARKETS...Weekly Review

Cattle Slaughter in Sept. Below 1957; Hog Kill New Record

A U. S. Department of Agriculture report on federally-inspected slaughter of livestock in September showed cattle kill for the month the lowest in six years, and slaughter of hogs at a new all-time record for the month. Calf kill was the smallest in seven years, and slaughter of sheep and lambs up from August and larger than the number last year.

Slaughter of cattle in September rose to 1,561,781 from 1,478,659 in August, but numbered well below last year's kill of 1,627,397 head for the month. The January-September aggregate of 42,478,362 head widened the gap between that and the 1957 nine-month total of 43,560,154 to well over a million head.

Calf slaughter, lagging well below numbers last year for the ninth straight month, numbered 472,377 head for the smallest September kill since 1951, and compared with 637,775 slaughtered in September 1957. The year's total of 4,217,478 was down by about 28 per cent from last year's 5,414,311 head slaughtered for the same nine months.

The expected rise in the spring pig crop was reflected in hog slaughter last month, as the count rose to 5,219,365 head for a new September record, and compared with 5,059,926 hogs butchered in the same month last year. The year total of 42,478,362 head compared with 43,560,154 last year, thus narrowing the difference in slaughter between the two years to a relatively narrow margin.

Slaughter of sheep and lambs rose above the million mark and showed

about a 40,000 head advantage over such slaughter in September last year. The nine-month total of 9,321,197 compared with 10,088,317 head that were slaughtered last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1958
January	1,629,560
February	1,308,695
March	1,300,232
April	1,383,108
May	1,468,084
June	1,505,572
July	1,561,495
August	1,478,659
September	1,561,781
October	
November	
December	

CALVES	
	1958
January	546,952
February	467,991
March	518,145
April	485,480
May	437,532
June	430,001
July	434,542
August	424,458
September	472,377
October	
November	
December	

HOGS	
	1958
January	5,531,175
February	4,452,619
March	4,817,607
April	4,963,396
May	4,443,999
June	4,209,047
July	4,326,283
August	4,514,871
September	5,219,365
October	
November	
December	

SHEEP	
	1958
January	1,060,874
February	940,291
March	999,601
April	1,148,776
May	1,121,919
June	1,041,843
July	1,012,790
August	950,437
September	1,044,866
October	
November	
December	

JANUARY-SEPTEMBER TOTALS	
	1958
Cattle	13,257,186
Calves	4,217,478
Hogs	42,478,362
Sheep	9,321,197

Cattle On Feed In 13 States Oct. 1 12% Above Year Earlier

The number of cattle on feed for market in 13 major feeding states on October 1 was estimated by the Crop Reporting Board at 3,592,000 head. This was an increase of 12 per cent over the 3,211,000 head on feed October 1, 1957, but 16 per cent below the July 1 count.

Cattle and calves on feed in nine Corn Belt states on October 1 totaled 2,649,000 head, an increase of 12 per cent over a year earlier. All Corn Belt states for which cattle on feed estimates are made showed increases over October 1, 1957 except Indiana and Ohio, which were down 17 per cent and 4 per cent, respectively. Iowa, the leading cattle feeding state, was up 16 per cent, while Nebraska was up 21 per cent and Illinois up 2 per cent.

Shipments of stocker and feeder cattle into nine of the Corn Belt states for the July-September quarter totaled 1,427,604 head, or only slightly above the same period in 1957.

Cattle on feed in Texas, Colorado, Arizona, and California totaled 943,000 head, up 10 per cent over October 1, 1957. In California, the leading western feeding state, numbers were up 3 per cent, and in Colorado, the increase was 26 per cent.

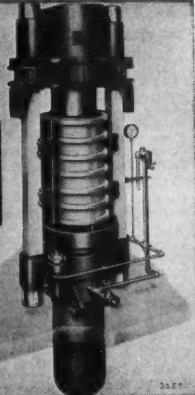
Cattle feeders reporting marketing intentions in the 13 states indicated that 2,486,000 head are expected to be marketed during October, November and December. During these three months last year 2,255,000 head were marketed. Of the total number of feed on October 1, 26 per cent are expected to be marketed in October, 21 per cent in November and 22 per cent in December, and the remaining 31 per cent after January 1.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 18, 1958, as reported to the NATIONAL PROVISIONER:

CHICAGO

Armour, 4,937 hogs, shippers, 19,028 hogs, and others, 19,003 hogs. Totals, 23,713 cattle, 481 calves, 42,968 hogs and 4,798 sheep.

KANSAS CITY

Armour... 2,033 295 2,312 348
Swift... 1,904 393 4,093 1,510
Wilson... 1,132 ... 4,241 ...
Butchers... 5,523 ... 58 ...
Others... 1,482 ... 4,266 1,751

Totals 11,974 688 14,970 3,600

OMAHA

Cattle & Hogs Sheep
Armour... 6,071 6,898 2,603
Cudahy... 3,258 5,303 1,792
Wilson... 3,671 4,504 1,888
Swift... 4,166 6,691 1,613
Neb. Beef... 357 ...
Am. Stores... 1,453 ...
Cornhusker... 679 ...
O'Neill... 1,497 ...
R. & C... 1,300 ...
Gr. Omaha... 634 ...
Rothchild... 1,045 ...
Roth... 1,146 ...
Kings... 1,029 ...
Omaha... 640 ...
Union... 1,430 ...
Others... 1,021 10,216 ...

Totals 29,657 33,672 7,896

N. S. YARDS

Cattle Calves Hogs Sheep
Armour... 1,613 ... 2,964 ...
Hunter... 139 ... 3,658 ...
Hell... ... 2,508 ...
Krey... ... 4,661 ...

Totals 1,752 ... 13,791 ...

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 3,938 181 13,950 2,553
Armour... 2,904 59 7,404 1,683
Seits... 651 ...
Others... 4,467 ... 1,676 ...

Totals 12,605 240 23,030 4,236

*Do not include 532 cattle, 96 calves, 3,452 hogs and 905 sheep direct to packers.

SIoux CITY

Cattle Calves Hogs Sheep
Armour... 3,142 ... 6,469 2,534
Swift... 1,304 ... 503 739
S.C. Dr...
Beef... 4,636 ... 7,890 ...
S.C. Dr...
Pork...
Baskin... 693 ...
Butchers... 393 ...
Others... 12,453 ... 17,738 960

Totals 22,221 ... 32,627 4,233

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 857 90 2,351 ...
Dunn... 78 ...
Dold... 29 ... 619 ...
Excel... 811 ...
Armour... ... 202 ...
Swift... ... 758 ...
Others... 3,648 ... 70 1,033

Totals 5,423 90 3,070 1,993

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 772 51 167 172
Wilson... 1,208 53 1,779 458
Others... 1,708 77 1,302 215

Totals 3,688 181 3,248 845

*Do not include 1,208 cattle, 96 calves, and 5,360 hogs direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Cudahy... ... 304 ...
Atlas... 796 ...
United... 651 1 406 ...
Gr. West... 310 ...
Goldring... 291 ...
Star... 248 ...
Quality... 223 ...
Ideal... 220 ...
Harman... 163 ...
Cloughly... ... 501 ...
Coast... 96 ... 139 ...
Others... 652 185 1,504 ...

Totals 3,650 136 1,504 ...

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 6,217 2,903 16,465 3,586
Bartusch... 1,262 ...
Rifkin... 983 16 ...
Superior... 1,939 ...
Swift... 5,938 1,773 36,107 2,472
Others... 4,025 5,230 9,860 6,351

Totals 20,364 9,622 62,432 12,409

MILWAUKEE

Cattle Calves Hogs Sheep
Packers... 1,973 5,842 6,039 1,172
Butchers... 3,076 1,358 165 188

Totals 5,049 7,200 6,204 1,360

CINCINNATI

Cattle Calves Hogs Sheep
Gall... ... 295 ...
Schlacher... 225 38 ...
Others... 4,998 662 12,071 1,536

Totals 5,223 700 12,071 1,831

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 372 465 604 203
Swift... 958 609 948 1,116
City... 496 ...
Rosenthal... 221 45 ...

Totals 2,047 1,119 1,556 1,319

TOTAL PACKER PURCHASES

	Week ended Oct. 18	Prev. week Oct. 11	Same week 1957
Cattle	146,811	245,822	161,564
Hogs	251,143	263,117	298,519
Sheep	44,529	53,285	59,139

CORN BELT DIRECT TRADING

Des Moines, Oct. 22—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:

	180/200 lbs.	200/220 lbs.	220/240 lbs.	240/270 lbs.	270/300 lbs.
	\$16.50@18.75	18.00@19.00	17.70@18.93	17.50@18.75	17.25@18.50

Sows, U.S. 1-3:

	270/330 lbs.	330/400 lbs.	400/550 lbs.
	17.25@18.50	16.50@18.00	15.00@17.15

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Oct. 16	76,500	65,000	70,000
Oct. 17	63,910	56,500	59,000
Oct. 18	43,500	37,500	45,000
Oct. 19	50,000	74,000	85,000
Oct. 21	71,500	63,000	84,000
Oct. 22	65,000	70,000	59,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Oct. 22 were as follows:

CATTLE: Cwt.
Steers, choice... \$26.00@28.00
Steers, good... 24.00@26.00
Heifers, gd. & ch... 25.00@27.00
Cows, util. & com'l... 17.00@19.00
Cows, can & cut... 13.50@18.00
Bulls, util. & com'l... 21.50@23.00
Bulls, cutter... 18.50@21.50

VEALERS:
Good & choice... 28.00@32.50
Stand. & gd... 24.50@28.00
Calves, gd. & ch... 25.00@28.00

HOGS, U.S. No. 1-3:
140/160 lbs... 17.75@18.75
160/180 lbs... 18.75@19.25
180/200 lbs... 19.25@19.75
200/220 lbs... 19.25@19.75
220/240 lbs... 19.00@19.50
240/270 lbs... 18.50@19.25
270/300 lbs... 18.00@18.75

Sows, U.S. No. 1-3:
180/300 lbs... 17.25@18.00
300/360 lbs... 17.00@18.00
360/450 lbs... 16.25@17.25

LAMBS:
Good & choice... 21.50@22.50
Utility & good... 17.50@21.50

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 18, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	14,966	10,057	51,152	42,945
Baltimore, Philadelphia Area ²	8,167	787	28,721	3,941
Cin., Cleve., Detroit, Indpls.	20,414	6,954	118,034	15,765
Chicago Area	25,706	7,008	51,524	4,814
St. Paul-Wis. Areas ²	33,724	25,760	122,357	11,774
St. Louis Area ²	11,559	1,774	83,464	4,363
Sioux City-So. Dak. Area ²	16,629	...	86,597	19,341
Omaha Area ²	35,849	213	78,863	12,311
Kansas City	12,530	1,908	28,911	3,750
Iowa-So. Minnesota ²	33,242	10,827	302,334	30,121
Louisville, Evansville, Nashville, Memphis	10,108	6,066	47,570	...
Georgia-Alabama Area ²	6,870	5,674	24,927	...
St. Joseph, Wichita, Okla. City	17,951	2,416	46,532	4,283
Ft. Worth, Dallas, San Antonio	9,521	6,067	20,297	7,000
Denver, Ogden, Salt Lake City	16,923	326	14,697	36,451
Los Angeles, San Fran. Areas ²	23,114	1,847	24,397	23,771
Portland, Seattle, Spokane	5,955	320	16,250	2,449
Grand totals	303,328	88,004	1,146,627	226,369
Totals same week 1957	314,824	119,964	1,263,532	232,425

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended October 11 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	All Weights	Choice	Good	Choice	Grade B ¹	Good	Handyweights	
Toronto	1958	1957	1958	1957	1958	1957	1958	1957
Montreal	22.55	17.30	20.05	23.00	26.50	28.00	19.50	17.00
Winnipeg	21.99	16.00	20.39	21.61	22.91	25.66	17.50	17.14
Calgary	21.80	16.20	23.30	15.25	22.12	25.60	17.55	16.80
Edmonton	21.50	15.25	24.50	17.10	22.35	26.40	17.75	17.00
Lethbridge	21.60	16.50	23.75	15.00	22.00	25.60	17.00	16.50
Pr. Albert	20.00	...	23.75	16.50	21.00	24.10	16.15	16.35
Moose Jaw	20.75	15.75	24.00	16.00	21.00	24.25	16.50	15.50
Saskatoon	21.10	15.50	26.00	17.00	21.00	24.25	16.95	15.85
Regina	21.15	15.50	25.50	16.75	21.00	24.10	17.00	16.30
Vancouver	...	16.05	24.50	17.50	19.80	...

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia, Dothan, Alabama, and Jacksonville, Florida, during the week ended October 17:

	Cattle	Calves	Hogs
Week ended Oct. 17	1,620	1,183	14,219
Week previous (five days)	1,593	836	13,488
Corresponding week last year	2,801	1,532	17,140

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Oct. 22 were as follows:

CATTLE: Cwt.
Steers, choice... \$25.00@27.25
Steers, gd. & ch... 24.50@26.75
Heifers, gd. & ch... 24.50@26.75
Cows, util. & com'l... 17.50@20.00
Cows, can. & cut... 15.00@17.50
Bulls, util. & com'l... 20.00@22.00

VEALERS:
Good & choice... 26.00@29.00
Calves, gd. & ch... 22.00@25.00

HOGS, U.S. No. 1-3:
180/200 lbs... 18.50@19.50
200/220 lbs... 18.50@19.75
220/240 lbs... 18.50@19.50
240/270 lbs... 18.25@19.25

Sows, U.S. No. 1-3:
270/360 lbs... 17.50@18.25
360/450 lbs... 17.25@17.75

LAMBS:
Good & choice... 21.50@22.00
Utility & good... none quoted

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Oct. 22 were as follows:

CATTLE: Cwt.
Steers, prime... \$26.25@28.00
Steers, choice... 24.75@27.00
Steers, good... 23.50@25.00
Heifers, ch. & pr... 25.00@26.75
Heifers, good... 23.50@25.00
Cows, util. & com'l... 17.75@19.50
Cows, can. & cut... 15.00@17.50
Bulls, util. & com'l... 21.00@22.00
Bulls, cutter... 19.00@21.00

HOGS, U.S. No. 1-3:
180/200 lbs... 18.75@19.15
200/220 lbs... 19.00@19.35
220/240 lbs... 19.00@19.35
240/270 lbs... 18.75@19.15

Sows, U.S. No. 1-3:
180/330 lbs... 18.00@18.25
330/400 lbs... 17.50@18.00
400/550 lbs... 16.25@17.75

LAMBS:
Choice (shorn)... 22.50@23.00
Good (shorn)... 21.50@22.30

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NATIONAL PROVISIONER, 15 W. Huron St.,
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In livestock buyer's office. Heavy experience.
Reasonable starting salary. Will re-locate. Avail-
able immediately. W-417, THE NATIONAL PRO-
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POSITION WANTED: Offering permanency and
unlimited potential by a man willing to work
and prove his ability. 16 years' office management
experience, 3 years' experience as plant manager
of a leading dog food manufacturer. Age 41,
health excellent. W-420, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: 20 years' experience in sales and
production in wholesale and plant operation.
Thorough knowledge of breaking, fabricating and
boning. Chicago area preferred. W-404, THE NA-
TIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

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vice, operations, USDA grading, buying, selling,
yellow sheet etc. Now serving in supervisory
capacity. Excellent reason for making change.
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SAUSAGE MAKER: And smoked meat supervisor.
23 years' experience. Capable of taking complete
charge of entire operation, profitable formulation,
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W-422, THE NATIONAL PROVISIONER, 15 W.
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Aggressive young man, well rounded out in
packing house industry, desires employment with
live wire organization. Exceptional knowledge of
sausage and smoked meat business. Experience in
raw material procurement and purchasing, sales
management, advertising, costs and automated
accounting, personnel, labor negotiations, plant
management and production, modern packaging
systems and product control. Current position,
general manager. W-424, THE NATIONAL PRO-
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SALESMAN

EXPERIENCED: Salesman wanted by leading firm
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fidential.

W-425, THE NATIONAL PROVISIONER
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take charge of complete ham operation of progres-
sive eastern packer. This includes boning, cooking,
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Ave., New York 22, N.Y.

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WORKING ASSISTANT: To superintendent. Must
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S.P. operations.

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2021 W. 18th St., Chicago 8, Ill.

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NATIONAL PROVISIONER, 15 W. Huron St.,
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VISIONER, 327 Madison Ave., New York 22, N.Y.

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HELP WANTED

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1285—STUFFER: Buffalo 300 lb. cap. \$750.00
1171—STUFFER: Boss 200 lb. cap., w/stuffing & air valves \$725.00
1408—STUFFER: Randall, 100 lb. cap., w/valves, air piping & Curtiss 1 HP. Air Compressor, A-1 cond. \$675.00
1281—GRINDER: Buffalo #44-BG, w/direct connected 25 HP. motor & starter, reconditioned \$875.00
1423—GRINDER: Klean-Kut #611, 7 1/2 HP. totally enclosed motor \$575.00
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100—#112—(0-2-X) 11 lbs. 11" x 6" x 5 1/2" \$1.00
46—#114—(2-0-E) 12 lbs. 12" x 6 1/4" x 5 1/2" \$1.00
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Rendering & Lard

1453—HYDRAULIC PRESS: Anco 300 ton, latest style, with Electric Pump \$4,250.00
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1531—WASHER CYLINDER: 8' long x 38" dia., plus 2 1/2' up to the snout, with motor \$850.00
1174—KETTLE: Green mdl. AHD, 80 gal. cap., stainless steel, steam jacketed, self-contained gas fired, 4' 6" x 3' 3", with controls \$795.00

Miscellaneous

1434—DROP FINGER CONVEYOR: Anco (approx. 260'), 12-sprockets, including drive \$1,250.00
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Allbright-Nell Co., The	Third Cover
American Can Company	7
American Viscose Corporation	30, 31
Anderson Co., The V. D.	13
Archibald & Kendall, Inc.	56
Bakelite Company, Division of Union Carbide Canada Limited	4
Barliant and Company	53
Cannon & Son, Inc., H. P.	3
Cincinnati Butchers' Supply Company, The	36
Custom Food Products, Inc.	16
Daniels Manufacturing Co.	41
Dupps Co., The	42
Everhot Manufacturing Co.	28
Fibreboard Paper Products Corporation	11, 12
First Spice Mixing Company, Inc.	20
Food Management, Inc.	4
French Oil Mill Machinery Company, The	51
Girdler Process Equipment Division of Chemetron Corporation	19
Globe Company, The	29
Griffith Laboratories, Inc., The	Front Cover
Hess-Line Company	51
Hollenbach Inc., Chas.	34
Hunter Manufacturing Company	42
Hygrade Food Products Corporation	35
Julian Engineering Company	38
Koch Equipment Co.	Fourth Cover
Legg Packing Company, A. C.	34
Marathon, A Division of American Can Company	45
Meat Packers Equipment Co.	17
Milwaukee Spice Mills	39
Morrell and Company, John	35
Morton Salt Company	47
Pittcock and Associates	49
Popper & Co., Wm. C.	6
Preservalline Manufacturing Company	5
Rath Packing Company, The	34
Rhineland Paper Company	14
St. John and Company	14, 15
Sanfax Company, The	29
Sheffield Chemical	29
Smith Paper Company, H. P.	20
Smith's Sons Co., John E.	Second Cover
Swift & Company	9
Taylor Instrument Companies	10
Tee-Pak, Inc.	55
Toledo Scale	15
Union Carbide Canada Limited, Bakelite Division	4
U. S. Industrial Chemicals Co.	23
Western Buyers	56

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1 Cover

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11, 12

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